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Meat and Poultry Inspection, 1989

March 1, 1990

Report of the Secretary
of Agriculture to the
U.S. Congress



ERRATA SHEET

Meat and Poultry Inspection, 1989--Report of the Secretary of Agriculture to the U.S. Congress

Please insert Table 3-5, Livestock Federally Inspected, on page 20 of this report.

Table 3-5

Table 3-5 and Figure 3-5 summarize the number of meat animals inspected at slaughter in federally inspected plants in selected fiscal years from 1979 through 1989. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Livestock Federally Inspected

<i>Species</i>	1979	1984	1988	1989
Cattle	32,421,000	35,265,000	32,711,568	31,340,406
Calves	2,676,000	3,017,000	2,432,741	2,177,157
Swine	78,484,000	82,699,000	79,018,904	82,110,688
Goats	77,000	107,000	234,204	230,297
Sheep & lambs	4,698,000	6,434,000	4,743,054	5,058,622
Equines	333,000	131,000	299,210	342,877
Total	118,689,000	127,653,000	119,439,681	121,260,047

Preface

The Food Safety and Inspection Service (FSIS) of the U. S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate commerce for use as human food are safe, wholesome, and accurately labeled. FSIS strives to provide this vital consumer protection service at the least possible cost to the American taxpayer.

This report summarizes initiatives and accomplishments; domestic and export reinspection activities; and foreign program review and import inspection activities during the past year.

Information about domestic and export inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems and import inspection is presented on a calendar year basis, as required by law.

The first section of this report describes the organizational structure and responsibilities of FSIS.

The second section describes steps FSIS has taken to improve the efficiency and effectiveness of the inspection program and to better protect the public health.

The third section statistically summarizes domestic and export inspection activities for fiscal year 1989 (October 1, 1988 through September 30, 1989).

The fourth section statistically summarizes FSIS review of foreign inspection systems and import reinspection activities for calendar year 1989.

This annual report to the Committee on Agriculture of the U. S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U. S. Senate is submitted as required by sections 301 (c) (4) and 20 (e) of the *Federal Meat Inspection Act*, as amended (21 U. S. C. 661 and 21 U. S. C. 620); and sections 27 and 5 (c) (4) of the *Poultry Products Inspection Act*, as amended (21 U. S. C. 470 and 21 U. S. C. 454).

Questions about this report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

Foreign Countries and Plants Certified to Export Meat and Poultry to the United States is presented to Congress as an addendum to this publication. It is available from FSIS upon request.

Inspection Horizons: Food Safety and Inspection Service Strategy for the 1990s is available from the Policy Evaluation and Planning Staff, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 202, Portal Building, 102 12th St., Washington, DC 20250.

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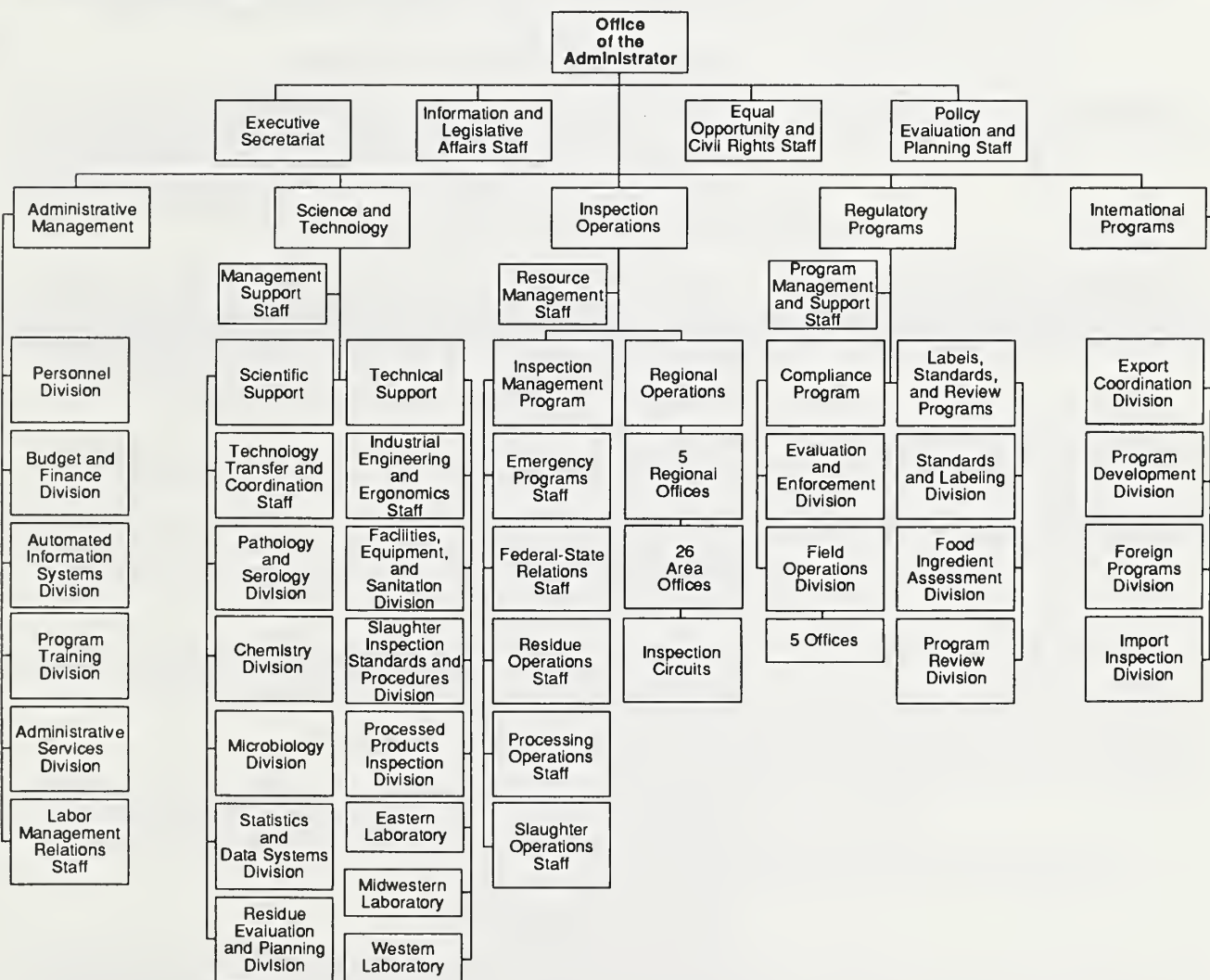
Organization and Responsibilities of the Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled.

The proposed realignment of the FSIS organizational structure is shown in figure 1-1. The realignment would shift some responsibilities within the Agency but is not designed as a major reorganization. Most of the divisions would retain the same functions. Changes were proposed to: (1) increase science-based orientation and emphasis in the Agency, (2) emphasize Agency enforcement and labeling programs, and (3) promote closer control and better staff coordination of major Agency programs and initiatives.

Figure 1-1

Organizational Structure



Of the Agency's five major programs, four are still directly involved in inspection and supportive activities: Inspection Operations, Science and Technology, International Programs, and Regulatory Programs. The fifth program, Administrative Management, oversees the functions of budget and finance, personnel, administration, information resource management, program training, and labor-management relations. Each program is headed by a Deputy Administrator who reports to the Administrator.

FSIS carries out USDA's responsibilities under the Federal Meat Inspection Act and the Poultry Products Inspection Act. These laws protect consumers by ensuring that meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect packers by ensuring that no one gains an unfair economic advantage by marketing unwholesome or misbranded products.

FSIS interacts with other agencies within USDA, such as the Agricultural Research Service, the Agricultural Marketing Service, the Animal and Plant Health Inspection Service, the Extension Service, the Economic Research Service, and the National Agricultural Statistics Service. FSIS also maintains relationships with other Federal agencies with food safety responsibilities, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

Inspection Operations

Inspection Operations (IO) oversees the inspection of all meat and poultry plants in the United States that move product across State lines, administers the Federal-State cooperative inspection program, oversees residue monitoring operations in plants, and coordinates FSIS actions for handling emergency contamination problems.

Within IO, there are two major programs--Inspection Management and Regional Operations--as well as the Resource Management Staff.

Inspection Management Program

Emergency Programs Staff

The Emergency Programs Staff coordinates FSIS actions in response to residue, microbiological, and other contamination problems. When appropriate, this staff seeks voluntary recall by firms whose products are suspected of being adulterated or misbranded. This staff operates the Meatborne Hazard Control Center which investigates reports of potential health hazards in meat and poultry products.

Federal-State Relations Staff

The Federal-State Relations Staff ensures that State inspection programs enforce requirements at least equal to those of Federal inspection. State inspected plants may sell their products only within the State. This staff also gives technical assistance to plants operating under the Talmadge-Aiken Act, which established cooperative agreements permitting State employees to carry out inspection in federally inspected plants.

Residue Operations Staff

The Residue Operations Staff directs the Agency's inplant residue monitoring programs and oversees product sampling for residue testing.

Processing Operations Staff

The Processing Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the inspection of processed meat and poultry products.

Slaughter Operations Staff

The Slaughter Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure that the slaughter of red meat and poultry is conducted properly and uniformly nationwide.

Resource Management Staff

The Resource Management Staff plans and reviews the allocation of IO's financial and human resources. The staff also coordinates the development of automated systems to facilitate both inspection and resource management.

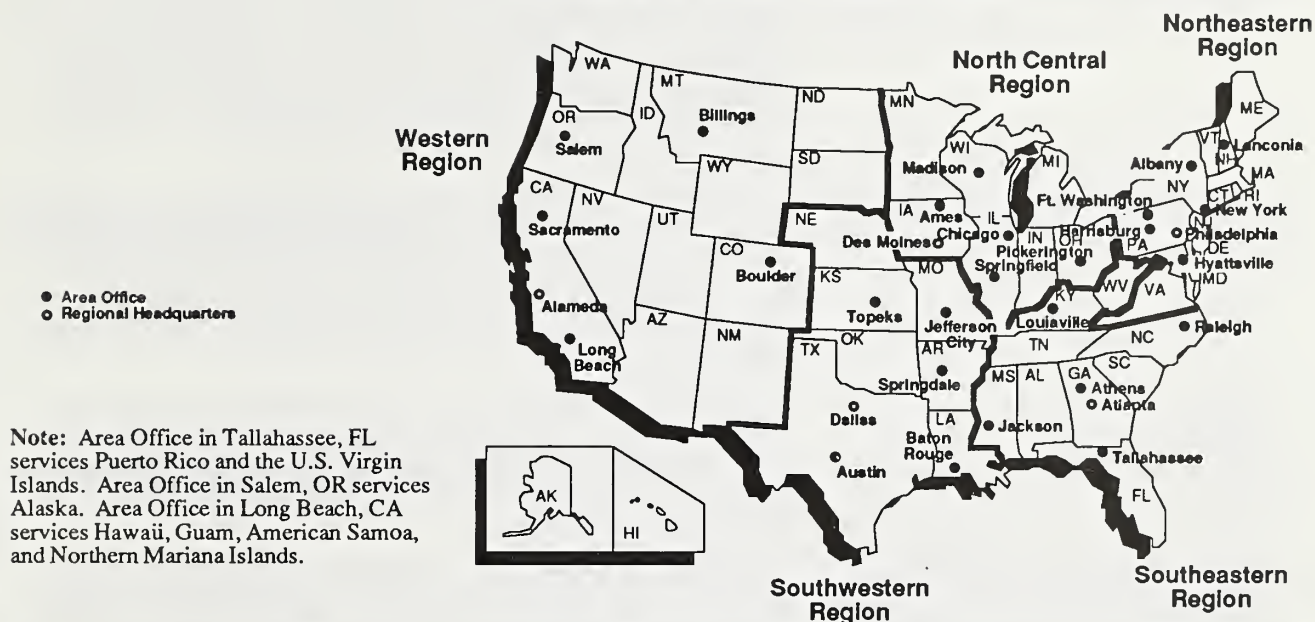
Regional Operations

Inspection activities are carried out by a network of five regional offices, 26 area offices, and more than 200 inspection circuits. Each region is managed by a regional director who reports to the Assistant Deputy Administrator, Regional Operations. As shown in figure 1-2, there are five or six area offices within each region.

Figure 1-2

Meat and Poultry Inspection Regions and Area Offices

Each area office is managed by an area supervisor who reports to a regional director. Within each area are several inspection circuits, each managed by a circuit supervisor. Circuit supervisors oversee the inspectors-in-charge of the plants within their circuits.



Note: Area Office in Tallahassee, FL services Puerto Rico and the U.S. Virgin Islands. Area Office in Salem, OR services Alaska. Area Office in Long Beach, CA services Hawaii, Guam, American Samoa, and Northern Mariana Islands.

Science and Technology

The Science and Technology Program provides scientific and technical support and guidance to the Agency's inspection programs. The primary objectives of the Science and Technology program are to develop and enhance the scientific basis for the Agency's inspection programs, and to refine and modernize meat and poultry inspection systems, standards, and procedures. The services provided by Science and Technology are designed to keep the Agency abreast of technological and scientific developments; ensure that inspection systems and procedures make efficient and effective use of available technology and science; and ensure that meat and poultry products are safe from disease, harmful chemicals, and toxins.

In carrying out its responsibilities, Science and Technology cooperates with other Federal agencies such as FDA, EPA, and the Centers for Disease Control; and with State and local health authorities. It develops and maintains close ties with national and international scientific communities to keep abreast of scientific and technological advances and to open new avenues for exchanging scientific information.

Within the Science and Technology Program, services are divided between two staffs--Scientific Support and Technical Support.

Scientific Support

The Technology Transfer and Coordination Staff acquires, analyzes, and disseminates, within the Agency, scientific, technical, and industrial information pertinent to FSIS programs and the meat and poultry industry.

The staff evaluates rapid/onsite testing systems for use by the Agency, develops and implements the Agency's plan for regulating products of biotechnology, and coordinates inspection program needs with the development of technologies.

Technology Transfer and Coordination Staff

Pathology and Serology Division

The Pathology and Serology Division develops the pathology and serology programs that support meat and poultry inspection. It provides laboratory services, studies infectious agents associated with food, and develops serological tests for infectious and toxic agents in meat and poultry products.

Chemistry Division

The Chemistry Division develops and improves practical analytical procedures for detecting adulterants and chemical residues in meat and poultry products. This division directs the performance of highly complex chemical analyses in field laboratories, coordinates an accredited laboratory program, and monitors chemistry field service laboratories to ensure the quality and integrity of analytical results. In addition, the division represents the Agency when evaluating analytical procedures that have been submitted to FDA for New Animal Drug Applications.

Microbiology Division

The Microbiology Division provides technical support to the FSIS meat and poultry inspection program and advises other Federal, State, and local agencies. This division develops economical and efficient analytical screening methods for use in laboratories, in plants, and on farms. It also plans and maintains a microbiological monitoring and surveillance program, and carries out special investigations into the safety and quality of products and processes.

Statistics and Data Systems Division

The Statistics and Data Systems Division provides mathematical and statistical support for the inspection program. This division assists in designing, summarizing, and interpreting data developed within the Agency; and advises other staffs on the validity and application of statistical conclusions.

Residue Evaluation and Planning Division

The Residue Evaluation and Planning Division plans FSIS activities to control drugs and other chemical residues in meat and poultry products. This division develops an annual plan for sampling and testing domestic and imported meat and poultry products for residues. It also plans residue avoidance programs involving producers and official establishments. The division compiles, evaluates, and publishes annual data from the National Residue Program.

Technical Support

Industrial Engineering and Ergonomics Staff

The Industrial Engineering and Ergonomics Staff conducts work measurement studies used to develop more efficient inspection methods. They also improve workplace designs and determine staffing needs.

Facilities, Equipment, and Sanitation Division

The Facilities, Equipment, and Sanitation Division develops standards for plant facilities, equipment, and sanitation programs to help ensure sanitary and wholesome products. The division also reviews and approves drawings of and specifications for meat and poultry facilities and equipment before they can be used in federally inspected plants.

Slaughter Inspection Standards and Procedures Division

The Slaughter Inspection Standards and Procedures Division develops regulations and standards for use in plants slaughtering meat animals and poultry. This division also develops, tests, and helps implement procedures for the ante-mortem and post-mortem inspection of animals.

Processed Products Inspection Division

The Processed Products Inspection Division establishes industry operating requirements and inspection procedures to ensure that processed meat and poultry products are safe, wholesome, and unadulterated.

Field Service Laboratories

FSIS employs a network of Field Service Laboratories strategically located to provide analytical support for FSIS activities. The laboratories are located in Athens, GA (Eastern Laboratory); St. Louis, MO (Midwestern Laboratory); and Alameda, CA (Western Laboratory). FSIS augments the analytical capacity of these laboratories by contracting with accredited State and private laboratories.

International Programs

International Programs (IP) carries out requirements of the Federal meat and poultry inspection laws to ensure the wholesomeness of imported meat and poultry products. IP reviews foreign inspection systems to ensure that they are equal to the U.S. system, reinspects imported meat and poultry products entering U.S. commerce, represents U.S. interests throughout the world to minimize regulatory impediments to trade in meat and poultry products, and coordinates the inspection and certification of meat and poultry products for export.

IP handles liaison activities with other Federal agencies involved in international policy development and with industry representatives involved in domestic and international trade of meat and poultry products.

Foreign Programs Division

The Foreign Programs Division ensures that meat and poultry imports have been produced under inspection systems equivalent to that of the United States and that the products meet U.S. requirements. This is accomplished by regularly evaluating the effectiveness of each eligible country's inspection system controls in the following risk areas: disease, residues, contamination, processing, and economic fraud. The frequency of the evaluations is determined by prior history, product diversity, system complexity, and risk area evaluations.

Import Inspection Division

The Import Inspection Division ensures that imported meat and poultry products are properly certified and meet U.S. standards when presented at the port of entry for reinspection. A computer-assisted system guides the sampling of imported products for reinspection, and the data are used to determine subsequent sampling of products from a particular country and plant. The data also supplement information developed by the Foreign Programs Division to evaluate foreign inspection systems. A product that does not meet U.S. requirements is refused entry into this country. The product may be returned to the exporting country, destroyed, or in some cases, converted to animal food.

Program Development Division

The Program Development Division provides technical guidance and analytical support for IP. This division conducts policy studies, coordinates planning functions, designs and tests new procedures, and develops issuances and regulations to implement current policy. It also manages information resources and data systems operations for IP, and oversees the operation, development, and maintenance of the Automated Import Information System and other computer-assisted systems. The division coordinates the review and evaluation of new foreign country applications for eligibility to export product to the United States.

Export Coordination Division

The Export Coordination Division facilitates the export of U.S. meat and poultry products. This division maintains liaison with more than 70 foreign inspection programs. Division officials meet with foreign government officials about foreign country requirements that differ from those of the United States. The division also assists the U.S. meat and poultry industry in exporting to foreign markets by helping to resolve potential differences in the interpretation of requirements. It plans and coordinates reviews of U.S. plants by foreign officials.

Regulatory Programs

Regulatory Programs provides Agency management officials with an overview of the effectiveness of the food safety and inspection programs by conducting systematic onsite and special reviews of FSIS program operations; carries out special projects; directs the Agency's compliance activities; reviews and approves labels for federally inspected domestic and imported meat and poultry products; and evaluates and sets standards for food ingredients, additives, and compounds used to prepare and package meat and poultry products.

Regulatory Programs also provides staff support to the Agency audit liaison officer and provides leadership in Agency efforts to improve integrity and eliminate fraud, waste, and mismanagement.

Compliance Program

Evaluation and Enforcement Division

The Evaluation and Enforcement Division evaluates investigative cases and coordinates application of administrative, civil or criminal legal actions with the Office of the General Counsel and the Department of Justice. This division also operates information collecting, analyzing, and reporting systems for the entire Compliance Program.

Field Operations Division

The Field Operations Division investigates violations of the inspection laws; controls violative products through detentions, civil seizures, and voluntary recalls; and helps ensure that appropriate criminal, administrative, and civil sanctions are carried out. This division also provides regulatory control over businesses engaged in transporting, storing, and distributing meat and poultry products after they leave federally inspected establishments.

Labels, Standards, and Review Programs

Standards and Labeling Division

The Standards and Labeling Division reviews and approves labels for federally inspected domestic and imported meat and poultry products. This division develops formal product standards of identity and composition and determines that ingredients are safe and appropriate for the products in which they are used.

Food Ingredient Assessment Division

The Food Ingredient Assessment Division provides scientific evaluation, planning, and guidance on nutrition and product safety. This division evaluates the chemical safety of packaging materials and chemical compounds.

Program Review Division

The Program Review Division provides an overview of inspection effectiveness by conducting systematic, onsite reviews of domestic meat and poultry plants and facilities where imported meat and poultry are re-inspected; conducts special reviews as requested; and prepares summary reports.

Program Management and Support Staff

The Program Management and Support Staff provides staff support to the FSIS Liaison Officer for the U. S. General Accounting Office and the USDA Office of the Inspector General audit activities; coordinates risk assessment activities for the Agency; conducts special inquiries and studies to assess specialized program areas or projects; provides administrative support activities; and formulates and coordinates policies and practices for information resources management activities within Regulatory Programs.

Administrative Management Program

The Administrative Management Program provides management services for Agency finance, personnel and administration, labor management relations, information resources management, training, and budget formulation. The Administrative Management Program includes the Automated Information Systems Division, Program Training Division, Personnel Division, Budget and Finance Division, Administrative Services Division, and Labor Management Relations Staff.

Automated Information Systems Division

The Automated Information Services Division is responsible for the oversight and coordination of Agency information resources management activities. The division plans and forecasts FSIS computer system needs, acts as advisor on computer system networks, and ensures appropriate policies are being followed in the development and operation of such systems.

Program Training Division

The Program Training Division plans and implements all technical training activities for FSIS, and manages the Donald L. Houston Center for Meat and Poultry Sciences, at Texas A&M University, in College Station, TX.

Personnel Division

The Personnel Division provides FSIS managers and program leaders with assistance for position management and classification, salary and wage administration, recruitment, safety and occupational health matters, employee development, and employee relations. The division also assists in developing organizational structures and conducting reviews of how existing structures are performing.

Budget and Finance Division

The Budget and Finance Division guides and directs the Agency's budget and finance activities, performing forecasting, planning, and evaluation activities. This division is also responsible for accounting systems and procedures, financial review and analysis, and fiscal services. Cooperative Federal-State inspection program costs are also reviewed and analyzed by the division.

Administrative Services Division

The Administrative Services Division is responsible for Agency real and personal property management; procurement and contracting; processing service agreements; and coordination of the formatting, printing, and distribution of directives. The division is also responsible for records management, forms management, printing and mailing functions, and management of postage costs.

Labor Management Relations Staff

The Labor Management Relations Staff serves as liaison between Agency management, union officials, and third parties under Title VII of the Civil Service Reform Act. The staff handles negotiations, disputes and grievances, and formulates the overall labor management policies and program for FSIS.

Units in the Office of the Administrator

Policy Evaluation and Planning Staff

The Policy Evaluation and Planning Staff facilitates the development and documentation of Agency policy and regulations, and coordinates Agency planning. This staff conducts analytical and evaluative studies and reviews for the Administrator and for individual program offices. The staff also coordinates FSIS emergency preparedness functions.

Information and Legislative Affairs Staff

The Information and Legislative Affairs Staff communicates with the public, Congress, other Government agencies, the media, and FSIS personnel about FSIS policies, programs, and activities. The staff directs a comprehensive public information and education program on issues such as food safety and labeling. The staff also develops speeches and testimony for Agency officials.

The staff operates the toll-free Meat and Poultry Hotline (1-800-535-4555; 447-3333 in the Washington, DC, metropolitan area). It also develops and distributes written and audiovisual materials for a variety of audiences and serves as congressional liaison for the Agency.

Executive Secretariat

The office of the Executive Secretariat handles a number of information request and response activities for the Agency. This office is responsible for FSIS compliance with Freedom of Information Act and Privacy Act laws; writing and responding to consumer and congressional inquiries, in addition to writing and editing reports and other documents as well as tracking Agency correspondence, reports and reference materials. The office also administers activities for the Codex Alimentarius Commission, and carries out special projects to provide support for conferences, meetings, and committees sponsored by FSIS.

Equal Opportunity and Civil Rights Staff

The Equal Opportunity and Civil Rights Staff provides support for administration of Titles VI and VII of the Civil Rights Act of 1964 and other applicable laws and regulations. The staff plans program initiatives, evaluates employment activities, mediates the resolution of complaints, and conducts training and program reviews.

Initiatives and Accomplishments

Meat and poultry inspection has come a long way since meat inspection first began in 1906. For the last 15 years, the Agency has been modernizing meat and poultry inspection to focus on hazards to the public health, voluntarily undertaking the mission of change and improvement. By 1989 it was clear that the Food Safety and Inspection Service had evolved from simply an inspection agency to a public health agency.

Future changes in the program will be carefully planned, to keep U.S. meat and poultry inspection the best in the world, and to get the most mileage from taxpayer dollars.

In 1989, the Agency published a long-range plan, "Inspection Horizons." It is based on a process that assembles information, ideas, and alternatives from the entire Agency and presents them to managers for a final decision. The 5-year plan enables managers to evaluate where the inspection program has been and where it needs to go. It also provides an open, public record of the Agency's decision-making process.

In 1989, FSIS instituted new programs and eliminated old ones that were no longer necessary or did not meet Agency needs. A professional and dedicated staff of 9,000 employees conducted a thorough and efficient program. The inspection program, vital to the public health, cost taxpayers just \$1.65 each for the entire year. The appropriated budget for 1989 was about \$405 million.

Inspection Modernization

Hazard Analysis and Critical Control Point (HACCP) System

During 1989, FSIS committed the Agency to a simple, logical, but highly specialized and scientific system for food safety control--the Hazard Analysis and Critical Control Point (HACCP) system. HACCP is designed to prevent public health problems and regulatory violations. It can be applied to the critical food protection issues FSIS faces--today and tomorrow.

HACCP means control over process, raw materials, and environment, as early in the food production system as possible, while allowing people to feel responsible for their actions as part of the food protection system. HACCP depends on the application of controls throughout the life of a food product, identifying "hazards" during the process. A hazard refers to the manufacture of an unsafe product, and may include unwholesomeness and economic adulteration.

Any point where a hazardous product may result if the process goes out of control is called a "critical control point." A control system is put in place by identifying each critical control point and then establishing a procedure for controlling each step. Verification and documentation are essential components of HACCP.

As FSIS has evolved from an inspection agency into a public health agency, the HACCP approach to food protection has also come of age. HACCP was first applied in food systems during the 1960s to ensure risk-free foods for U.S. astronauts. In the 1970s, HACCP was applied to other food products. In the 1980s, HACCP was embraced by and recommended for use by several expert groups, including three committees of the National Academy of Sciences and the National Advisory Committee on Microbiological Criteria for Foods. HACCP has been specifically recommended as a basis for meat and poultry production and inspection.

HACCP has proven itself through 18 years of operation and fine-tuning. It is designed to prevent problems from occurring, rather than to simply "catch" contaminated product at the end of the production line.

FSIS believes implementation of the HACCP system in inspection will benefit consumers, the industry and the Agency by:

- Focusing inspection activities on critical areas--product safety, wholesomeness, and preventing adulteration;
- Focusing industry responsibilities and actions to produce safe food; and
- Increasing the scientific basis of inspection.

In 1989, the Agency issued a concept paper and will initiate a 2-year study to determine the optimal process for implementing HACCP in meat and poultry inspection operations. FSIS and FDA have already applied HACCP concepts in regulating low-acid canned foods.

FSIS plans to hold public hearings and solicit suggestions from its employees, employee and other professional organizations, the public, other regulatory agencies, and the industry.

Performance Based Inspection System

The Performance Based Inspection System (PBIS) was implemented nationwide in 1989. This system of structured, computerized schedules now guides processing inspectors on what to inspect and when to inspect it. It will be extended to slaughter inspection. PBIS helps make processing inspection more uniform and provides FSIS with its first easily accessible data bank on plant performance.

In 1989, the Agency trained more than 3,665 inspectors, supervisors, and managers in order to implement the system.

The PBIS proposal was examined closely in 1989, with a General Accounting Office investigation at the request of a congressman and a review by USDA's Office of Information Resources Management. Overall, the system was found to be adequate. But, FSIS appointed work groups to examine the PBIS system in terms of information management, enforcement, staffing, and the corrective actions taken when a problem is found. FSIS started refining the system, a process that will continue into 1990 and beyond.

Streamlined Inspection System for Cattle

On November 30, 1988, FSIS proposed a regulation to enable the use of the Streamlined Inspection System in large cattle slaughter plants (SIS-Cattle). This system would allow plant employees to trim minor carcass defects to allow inspectors more time to concentrate on cattle diseases and microbial and chemical contamination. The carcasses would also have to meet FSIS product standards after the plant trimming. The proposal drew 338 comments from the public during a 5-month period.

After reviewing those comments, FSIS decided an objective evaluation could provide answers to many of the questions commenters raised. Therefore, in September 1989, FSIS awarded a contract to the National Academy of Sciences (NAS) to review the effectiveness of the proposed system. NAS is also being asked to study the Agency's monitoring of meat for chemical and drug residues.

The NAS review includes a public meeting and 4 visits to plants--2 operating under traditional inspection and 2 testing SIS-Cattle inspection. The academy is expected to report its conclusions in 1990, and FSIS will carefully consider its recommendations.

The proposed system would not change the requirement for continuous inspection in slaughter plants. Inspectors would continue to examine every carcass. Whatever the next step, one certainty is that FSIS' objectives for slaughter inspection remain, as always, to protect the public by detecting diseases, preventing adulteration, and condemning unwholesome products.

Withdrawal of the Improved Processing Inspection Proposal

In May 1989, the Agency withdrew from consideration the proposed regulation for Improved Processing Inspection. The proposed regulation would have allowed FSIS to implement the Processed Products Inspection Improvement Act of 1986. That law allows the Secretary of Agriculture to conduct inspection of processed products at such a frequency and in such a manner as the Secretary considers appropriate to ensure wholesome products that are neither adulterated nor misbranded. The Agency received 1,823 comments, mostly negative, on the proposal. The comments persuaded FSIS to reconsider how best to improve processing inspection.

Educational Training Center Dedicated

To protect the public health, FSIS employees need to be continually informed about the latest in inspection science and technology. In May 1989, the Agency dedicated the Donald L. Houston Center for Meat and Poultry Sciences. The facility is located on the campus of Texas A&M University, in College Station, TX.

Members of Congress and other guests attended the opening of this state-of-the-art training facility, which is named after the late Agency administrator. University professors and FSIS trainers provide employees the most modern instruction in toxicology, pathology, computer science, quality control, microbiology, HACCP, and other vital subjects. Approximately 60 faculty members from 13 departments and five colleges deliver more than 45 percent of the classroom training.

The center, which contains five classrooms and chemistry, microbiology, and computer laboratories, will provide the specialized training needed to move the Agency into the 21st century.

Labeling Reform

Food labeling became a major consumer issue in 1989. Consumers have a right to accurate, informative labels to help them make choices according to their needs. In 1989, FSIS not only reviewed almost 138,000 labels to ensure truth and accuracy, it also set the stage for a comprehensive look at what meat and poultry labels should be to meet consumer needs of the 1990s.

FSIS shares a joint responsibility with the Food and Drug Administration (FDA) to ensure these labels are accurate.

Health Related Messages On Food Products

As consumer interest in health and nutrition grows, industry wants to make claims about the benefits of its products, often on the labels. In 1989, FSIS and FDA contracted with the National Academy of Sciences for a 12-month, \$500,000 study to help determine the best labeling policy and the "ideal" label. To determine what information the public wants and needs on labels and the appropriate format, FDA and FSIS also held public hearings in November and December, in Chicago, San Antonio, Seattle, and Atlanta.

In general, the Agency feels health related messages should emphasize the importance of a total diet, not overemphasize or distort one food product's value, be based on widely accepted scientific data, and give information about nutrition and health.

American Heart Association "HeartGuide" Program

In October 1989, FSIS related concerns to the American Heart Association (AHA) about "HeartGuide," a program that would place AHA seals of approval on certain foods. The seals would include a logo and words from AHA that the products met criteria for total fat, saturated fat, cholesterol, and sodium content. Companies would be certified for the seal at costs ranging from \$15,000 to \$640,000 per brand per year.

FSIS was concerned that "HeartGuide" did not convey the importance of a total diet to consumers.

In November 1989, Jo Ann Smith, the Assistant Secretary for Marketing and Inspection Services, reiterated the Department's position and disapproved the "HeartGuide" labeling program for meat and poultry products. Her decision was in response to an AHA letter of appeal. The Agency supports consumer education but feels the logo could confuse or mislead consumers, rather than help them. FSIS was also concerned about costs companies have been asked to pay for carrying the logo.

(Note: AHA launched its program on January 29, 1990, despite FDA Acting Commissioner James Benson's January 24 letter opposing the program. Benson's letter stated that firms using the label could face regulatory action if the label were considered misleading. Many firms dropped out, and AHA later cancelled the program.)

Reduction of Microbiological Hazards

The greatest risks to public health posed by meat and poultry are from microbiological hazards. Yet any food of animal origin may naturally contain bacteria that can cause illness if not destroyed by processing or food handling. So, FSIS continues to search for new ways to control microbiological hazards.

Microbiological Criteria Advisory Committee

An important part of Agency modernization is the National Advisory Committee on Microbiological Criteria for Foods, a group of respected and knowledgeable professionals representing academia, government, industry, and consumers. The group was divided into subcommittees to allow experts to concentrate on their areas of expertise. The subcommittees met in March, May, August, and November. A full committee meeting was also held in November.

The Meat and Poultry Subcommittee developed microbiological criteria for certain refrigerated ready-to-eat meat and poultry products. The Seafood Subcommittee worked to develop microbiological criteria for cooked ready-to-eat shrimp and crabmeat. During this process, the subcommittees realized that they needed to define the Hazard Analysis and Critical Control Point (HACCP) system specifically for the manufacture of meat, poultry, and seafood products.

In June, a HACCP subcommittee was formed to accomplish this task. Its report was presented to and adopted by the full committee in November. The document defines HACCP as "a systematic approach to be used in food production as a means to assure food safety" and includes a guide for HACCP plan development. The report will be used to help develop the FSIS HACCP program.

Listeria and Salmonella Testing

In April, the Centers for Disease Control confirmed the first case of human listeriosis in the United States associated with a meat or poultry product--in this case, turkey franks. The product was immediately recalled. FSIS expanded testing for *Listeria monocytogenes* in ready-to-eat meat and poultry products and strengthened the actions taken when positive samples are found.

On May 23, FSIS announced in the Federal Register a revised monitoring and regulatory policy for *Listeria monocytogenes* in ready-to-eat meat and poultry products. The new program began in July.

Highlights of the revised program include increasing sample sizes for monitoring; sampling of intact consumer-size packages and immediate recall if the product tests positive; and informing plant management as samples are taken for *Listeria* in order to allow plants to hold product, pending test results. This enables plants to avoid a recall if test results are positive. Most firms are holding sampled lots until test results are received.

In July, the inplant monitoring and sampling procedures for *Salmonella* were changed to conform to the revised *Listeria* monitoring program.

Salmonella Research

In 1989, the Agricultural Research Service conducted a study for FSIS comparing the microbial quality of uncontaminated chickens processed on the line with that of birds reprocessed after contamination by intestinal contents.

The study was conducted in three phases. During each phase, 50 reprocessed birds and 50 birds from the regular processing line were sampled at each of five plants. A total of 1,500 samples were analyzed for Enterobacteriaceae and *Escherichia coli*. The incidence of *Salmonella* was also determined. The study showed no significant differences in microbial quality between reprocessed birds and the others.

ARS is also working on research to reduce *Salmonella* in chickens by feeding lactose to baby chicks. The preliminary research results, announced in January 1989, showed drastic cuts in *Salmonella* over a short period of time for very little money. FSIS is monitoring the project and considering a larger scale research effort.

During 1989, a long-term study to develop methods for improving the microbial quality of raw poultry yielded some promising results when a few simple changes, such as adding chlorine to the chillers, were made on the processing line.

In November, FSIS began raising four flocks on feed containing organic acids in an effort to decrease the presence of Salmonella in the intestines of birds arriving at the plant. During fiscal year 1990, the Agency will concentrate on changes at the farm, as well as additional processing changes.

Residue Prevention

Scientific evidence shows that consumers face very little health risk from chemical residues in meat and poultry--less risk, in fact, than from microbiological hazards. The FSIS program works to keep the potential low for animal drugs, pesticides, or environmental contaminants to enter the food supply.

In its routine statistical monitoring program to track nationwide residue trends, FSIS has found that less than 1 percent of the samples show illegal residues--and that percentage has been steadily declining over the last two decades. The monitoring program also identifies potential problem areas where more intensive testing may be necessary to protect consumers.

Intensified Heptachlor Testing

In May 1989, FSIS started surveillance testing at poultry and swine slaughter plants in Arkansas after the banned pesticide heptachlor was found in chickens. Heptachlor is potentially a cancer-causing agent. While there is little immediate danger, there is long-term risk to humans who continually ingest it in food.

FSIS expanded the tests into nine other states--Illinois, Kansas, Kentucky, Louisiana, Mississippi, Missouri, Oklahoma, Tennessee and Texas. The Agency ended surveillance testing on September 1. After four months of operation, and out of the approximately 3,900 samples tested, only one sample was positive for heptachlor. In addition, to protect the public health, 700,000 birds were destroyed and 182,000 pounds of raw product were condemned at the initial poultry operation.

Aflatoxin

Aflatoxins are a group of naturally occurring mycotoxins produced by molds, and are potential human carcinogens. FSIS does not regularly test meat and poultry for aflatoxin. But the 1988 drought provided favorable conditions for growth of the molds in corn, and there was concern that aflatoxin-contaminated corn could be fed to food animals.

In January 1989, FSIS collected samples from hogs fed corn from 6 drought stricken areas to check for aflatoxin residues. The sample collection was part of a joint FSIS-ARS effort to determine the presence of aflatoxin in the meat supply. Swine were chosen because they need to consume less aflatoxin than other species to have the same residue levels.

The FSIS study found a negligible number of samples contained aflatoxin residues at minute levels, and there was little likelihood of aflatoxin residues from animal feed occurring in meat or poultry products.

The Agency was also concerned about the possible entry of aflatoxins into meat and poultry products through non-meat ingredients or through molds. So, inspectors monitored storage areas and condemned any moldy product.

Sulfamethazine Surveillance

During 1989, FSIS continued daily testing for sulfamethazine in hogs--a surveillance program begun in 1988. The Agency used the rapid Sulfa-On-Site test in the 100 largest hog slaughter plants across the country. Carcasses that tested positive were retained and samples sent to a laboratory. When violations were confirmed, those carcasses were condemned. The intensive testing program for hogs has reduced the nationwide violation level from 3.8 percent in 1987 to 1.1 percent in 1989.

International Activities

During 1989, FSIS took initiatives to modernize the inspection of meat and poultry imports and exports, to ensure that consumers both here and abroad have products that are safe, wholesome, and accurately labeled.

The United States exported 2.8 billion pounds of meat and poultry to more than 70 countries, with a value of \$2.84 billion. It imported 2.5 billion pounds of meat and poultry from 31 countries. Ten countries accounted for almost 95 percent of the imports.

FSIS ensures the wholesomeness of imported meat and poultry products. The Agency requires the country-of-origin to inspect slaughter and processing plants in ways that are equal to the inspection performed in U.S. domestic plants every day. The Agency reviews foreign inspection systems to ensure that they are equal to the U.S. system.

FSIS also reinspects imported meat and poultry products on a sample basis as they enter the United States. Import reinspection results provide a check on the effectiveness of foreign inspection systems.

In December 1988, FSIS reinstated Mexico's eligibility to export meat to the United States. The country had lost its eligibility in 1984 because it did not have residue testing and species verification programs that met new amendments to the Federal Meat Inspection Act (FMIA).

In August 1989, FSIS proposed to withdraw Panama from the list of countries eligible to export meat to the United States, effective in January 1990. FSIS has determined that Panama has not certified that any plant met United States standards in 1988, that it has not conducted residue testing and therefore did not receive a residue certification in 1988, and that reliance cannot be placed upon the certifications required of Panamanian authorities under the FMIA.

Codex Alimentarius Commission

For many years, FSIS has participated in activities of the Codex Alimentarius Commission, an international organization which develops model food standards to protect consumers and promote fair trade. Codex has 137 member nations and operates under auspices of the Food and Agriculture Organization and the World Health Organization of the United Nations.

The U.S. proposal to the Uruguay Round of talks now underway would recognize Codex as one of three international organizations to be consulted in agricultural trade disputes over health and sanitary requirements that arise between signatories of the General Agreement on Tariffs and Trade (GATT). At year's end, there was general agreement among delegates on the usefulness of Codex for this purpose.

The full Commission agreed to form a new regional coordinating committee for North America and the Southwest Pacific, which the United States will host. This new committee will enable the regional interests of the United States, Canada, New Zealand, Fiji, Western Samoa, and Papua New Guinea to be better represented within Codex, as the European Community is now. The Commission also agreed to reconvene the Committee on Meat Hygiene to consider new processing and packaging technologies.

In other highlights, the Codex Committee on Food Hygiene began to draft general definitions and procedures for applying the Hazard Analysis and Critical Control Point (HACCP) system to Codex sanitary guidelines for food processing. The Committee on Residues of Veterinary Drugs in Food agreed on test methods for confirming zeranol and sulfamethazine in edible animal products.

The Canada-U.S. Free Trade Agreement

The Canada-U.S. Free Trade Agreement took effect on January 1, 1989. It is the most comprehensive trade agreement ever concluded between two countries.

The agreement included a very specific section on meat and poultry. However, it did not affect inspection at Canadian slaughter and processing plants. Canada has an inspection system that is virtually the same as ours. FSIS modified reinspection requirements at the border for Canadian products. Canadian plants may choose to follow the new procedures or go through traditional reinspection.

Under the new procedures, before product destined for the United States leaves the Canadian plant, Agriculture Canada inspection officials provide information to be entered into the FSIS automated computer system. If the computer does not generate an assignment for reinspection at the border, the truck is loaded and proceeds through U.S. Customs control.

(Note: In February 1990, the United States and Canada agreed to "harmonize" their inspection on an experimental basis for 1 year. During that time, meat and poultry will be inspected in the country of origin, but will not be reinspected at the border.)

EEC Hormone Ban

A joint EEC-US task force was formed to resolve the trade crisis created by the European Economic Community's hormone ban, which took effect January 1, 1989. The ban prohibits export to the EEC of beef from animals which have been treated with hormones for growth promotion. It halted \$100 million a year worth of beef exports, mostly offal.

While the task force was not able to resolve the ban, it reached an interim agreement in one area. U.S. producers who wish to export meat not treated with hormones may enter into a commercial arrangement with the EEC itself. The animals must also be slaughtered in a U.S. plant that has been approved by the EEC. At the end of 1989, 312 premises (feedlots) had been approved to produce cattle for export to the EEC, and 39 plants had been approved to slaughter cattle and export offal, with 12 of them approved to export meat cuts. However, relatively few producers exported beef under the agreement.

Export Certification

During the year, FSIS continued to develop plans to centralize and automate its export certification process. The Agency provides certificates for all U.S. meat and poultry products exported to foreign countries, stating that the products have been inspected and passed by U.S. inspectors and have met the foreign countries' requirements. FSIS issues about 180,000 certificates each year. Through automation and centralization, FSIS hopes to expedite and facilitate the certification process.

Public Information and Consumer Education

Everyone has a role in ensuring that the food on America's dinner tables is safe and wholesome--farmers, the food industry, regulatory agencies such as FSIS, and food handlers in institutions, restaurants, and homes.

Food Safety Education

An important part of FSIS' mission is informing the public about the proper handling of meat and poultry products. This year, FSIS began to focus its food safety materials to educate consumers about the practices that are most likely to result in foodborne illness. The Agency applied the results of a 1988 study that applied the Hazard Analysis and Critical Control Point system to food safety education. That scientific approach determined the areas where consumers are most likely to run the risk of foodborne illness. For example, cooling cooked meat and poultry was determined to be a major risk area.

For the past 2 years, the Agency has conducted a campaign to help food service managers train kitchen workers about safe food handling. In 1989, that campaign, called "Food Safety Is No Mystery," was expanded to include a Spanish edition of a videotape for use in facilities with large numbers of Hispanic workers.

The toll-free Meat and Poultry Hotline answered 64,000 phone calls from consumers in 1989, and more than 500,000 free publications were distributed. FSIS also produced a cartoon-panel brochure, "How Hector Got Sick," as part of efforts to reach the nation's growing population of Spanish-speaking consumers.

Public Information

As FSIS modernizes inspection, Agency employees, industry, consumer groups, and others need to know how important changes will affect them and to present their viewpoints on proposed changes. During 1989, the Agency increased its efforts to communicate information about its policies, programs, and regulations to interested audiences. FSIS held news conferences, mailed or telemailed informational materials, and issued news

releases to invite comments or announce decisions. The Agency also developed detailed fact sheets and backgrounders to explain, in depth, new programs or proposals. In addition, Agency officials gave presentations at major meetings of various interested groups.

Enforcement

FSIS is committed to protecting the public health, not only through continually upgrading inspection techniques, but also through enforcing Federal meat and poultry laws. Some of the significant enforcement actions taken during 1989 were:

--A New Jersey firm was fined a record \$1 million after entering guilty pleas to charges of bribing Federal meat inspectors, "watering down" and mislabeling hams, and falsifying Federal records. The officers of the company paid an additional \$1 million in fines. The firm's president, who also pleaded guilty, was fined \$500,000 and faces a maximum of 8 years in prison when sentenced. The vice president and treasurer were fined \$250,000 each and face up to 3 years in prison at sentencing. Five Federal meat inspectors and a former supervisor were indicted on charges of accepting \$10,000 to \$30,000 in bribes during the scheme. If found guilty, each inspector faces a maximum of 8 years in prison and a \$500,000 fine. The former supervisor faces a maximum of 5 years in prison and a \$250,000 fine.

--A Pennsylvania meat firm was convicted on three misdemeanor counts of selling putrid and decomposed canned hams that were unfit for human consumption. The firm was fined \$75,000.

--A New York meat firm was convicted of holding and shipping rodent contaminated meat. The firm was fined \$50,000 and placed on 3 years probation.

FSIS Employees Faced Life-Threatening Disasters

During 1989, FSIS employees faced 3 life-threatening disasters--a fire in the Atlanta regional office, Hurricane Hugo and the San Francisco earthquake.

--In June, a fire in the building which housed the Southeastern regional office in Atlanta, GA, killed 6 people and injured 22 others. No USDA employees were injured. Employees remained level-headed and followed fire safety procedures, helping to avoid serious injury. An Agency administrative officer helped employees cope with fears and concerns about the fire and helped keep the inspection program functioning with little interruption.

--In August, Hurricane Hugo swept through Puerto Rico, the Virgin Islands and parts of South Carolina, leaving many families homeless and without food and clothing. The regional public affairs specialist got information to the public and the media on ensuring food safety during power outages. In addition, Southeastern region employees raised money to purchase supplies for hurricane victims. FSIS employees nationwide made contributions to charitable groups to help during the emergency.

--In October, an earthquake hit San Francisco, CA, but it did not cause a break in the inspection process. Actually, all FSIS inspectors in that area reported to work or contacted their supervisors. The Agency's Western regional public affairs specialist immediately began to work with the Meat and Poultry Hotline and the Federal Emergency Management Agency to provide information about food safety during power outages.

Domestic and Export Inspection

Only federally inspected meat and poultry plants may sell their products in interstate or foreign commerce. In 1989, FSIS inspected 121 million head of livestock, almost 5.9 billion birds, and an estimated 161 billion pounds of processed products.

More than 7,700 Federal inspectors, including many veterinarians, carry out the inspection laws in some 6,700 meat and poultry slaughtering and processing plants. Animals are inspected before slaughter to detect diseases or other abnormalities and are inspected again after slaughter. Products are inspected during processing, handling, and packing.

Control, and condemnation of misbranded or adulterated products, is the most important way FSIS encourages compliance with inspection laws and regulations. However, the Agency can take other actions if they are necessary to prevent adulterated or misbranded products from reaching consumers. These actions include temporarily halting inspection (and thus production) until serious problems are corrected, stopping product distribution, persuading companies to recall violative products, and seeking court-ordered product seizures when necessary.

FSIS also monitors State inspection programs, which inspect meat and poultry products that will be sold only within the State in which they were produced. The 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act require State inspection programs to be "at least equal to" the Federal inspection program. If States choose to end their inspection programs or cannot maintain this standard, FSIS must assume responsibility for inspection.

Figure 3-1 shows federally inspected plants and all USDA full-time permanent field personnel by location. The plant figures include USDA-staffed plants and Talmadge-Aiken plants, which are federally inspected but staffed by State employees. In addition, 70 inspectors examine meat and poultry imports at points of entry into the United States.

Figure 3-1

Number of Federally Inspected Plants and Inspectors by Location

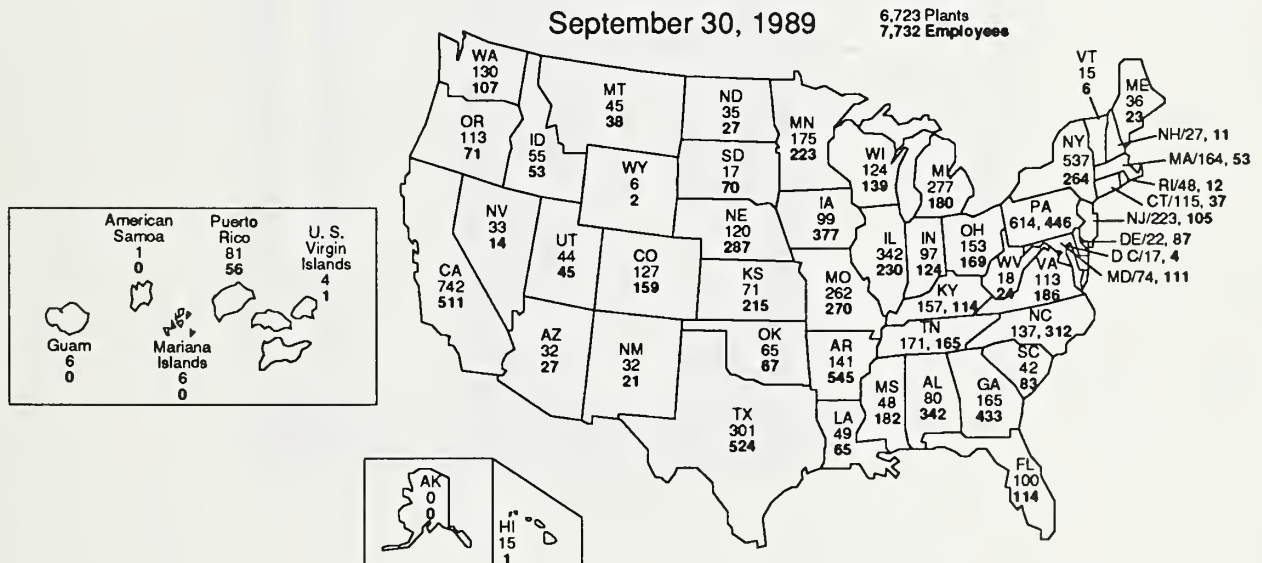


Table 3-2

Table 3-2 lists the number of federally inspected meat, poultry, and combination meat and poultry plants that operated under Federal inspection in each State or U. S. territory as of September 30, 1989. In addition, imported meat and poultry products are examined at 220 official import establishments.

Number of Federally Inspected Meat, Poultry, and Combination Meat and Poultry Plants by Location

State or Territory	Meat Plants	Poultry Plants	Meat&Poultry Plants	Total
Alaska	0	0	0	0
Alabama	14	27	21	62
American Samoa	1	0	0	1
Arizona	16	0	16	32
Arkansas	43	35	63	141
California	222	50	470	742
Colorado	79	2	46	127
Connecticut	52	4	59	115
Delaware	1	8	1	10
District of Columbia	8	1	8	17
Florida	35	5	54	94
Georgia	19	48	45	112
Guam	2	0	4	6
Hawaii	1	0	1	2
Idaho	21	0	34	55
Illinois	150	10	157	317
Indiana	44	15	35	94
Iowa	53	7	39	99
Kansas	34	1	36	71
Kentucky	91	5	61	157
Louisiana	16	3	24	43
Maine	13	0	23	36
Mariana Islands	3	0	3	6
Maryland	17	12	20	49
Massachusetts	73	14	77	164
Michigan	158	3	116	277
Minnesota	46	15	114	175
Mississippi	3	18	11	32
Missouri	106	29	127	262
Montana	16	0	29	45
Nebraska	57	6	57	120
Nevada	7	2	24	33
New Hampshire	9	1	17	27
New Jersey	80	11	132	223
New Mexico	11	1	16	28
New York	246	26	265	537
North Carolina	31	24	25	80
North Dakota	15	1	19	35
Ohio	72	13	68	153
Oklahoma	17	6	26	49
Oregon	50	3	60	113
Pennsylvania	298	41	275	614
Puerto Rico	47	5	29	81
Rhode Island	22	3	23	48
South Carolina	14	9	18	41
South Dakota	7	2	8	17
Tennessee	84	8	79	171
Texas	92	15	165	272
Utah	13	2	22	37
Vermont	6	0	9	15
Virginia	27	13	31	71
Virgin Islands	2	0	2	4
Washington	52	4	74	130
West Virginia	6	3	9	18
Wisconsin	47	11	66	124
Wyoming	2	0	1	3
Subtotal	2,651	522	3,214	6,387
Talmadge/Aiken	163	9	164	336
Total	2,814	531	3,378	6,723

Table 3-3

Table 3-3 presents the number of meat and poultry slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1989.

Numbers and Types of Plants Operating Under Federal Inspection as of September 30, 1989

<i>Type of Plant</i>	<i>Meat Plants</i>	<i>Poultry Plants</i>	<i>Meat & Poultry Plants</i>	<i>Total</i>
Slaughtering	205	164	1	370
Processing	1,669	218	2,843	4,730
Slaughtering and Processing	777	140	370	1,287
Subtotal	2,651	522	3,214	6,387
Talmadge-Aiken	163	9	164	336
Total	2,814	531	3,378	6,723

Table 3-4

Table 3-4 lists the number of meat and poultry plants inspected under Talmadge-Aiken agreements as of September 30, 1989.

Talmadge-Aiken Plants

<i>State</i>	<i>Meat Plants</i>	<i>Poultry Plants</i>	<i>Meat & Poultry Plants</i>	<i>Total</i>
Alabama	7	0	11	18
Alaska	0	0	0	0
Delaware	8	0	4	12
Florida	2	1	3	6
Georgia	24	0	29	53
Hawaii	8	1	4	13
Illinois	12	1	12	25
Indiana	0	0	3	3
Louisiana	0	0	6	6
Maryland	10	1	14	25
Mississippi	7	0	9	16
New Mexico	1	0	3	4
North Carolina	42	3	12	57
Ohio	0	0	0	0
Oklahoma	3	0	13	16
South Carolina	0	0	1	1
Texas	12	1	16	29
Utah	3	0	4	7
Vermont	0	0	0	0
Virginia	24	1	17	42
Wyoming	0	0	3	3
Total	163	9	164	336

Table 3-5

Table 3-5 and Figure 3-5 summarize the number of meat animals inspected at slaughter in federally inspected plants in selected fiscal years from 1979 through 1989. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Livestock Federally Inspected

Figure 3-5

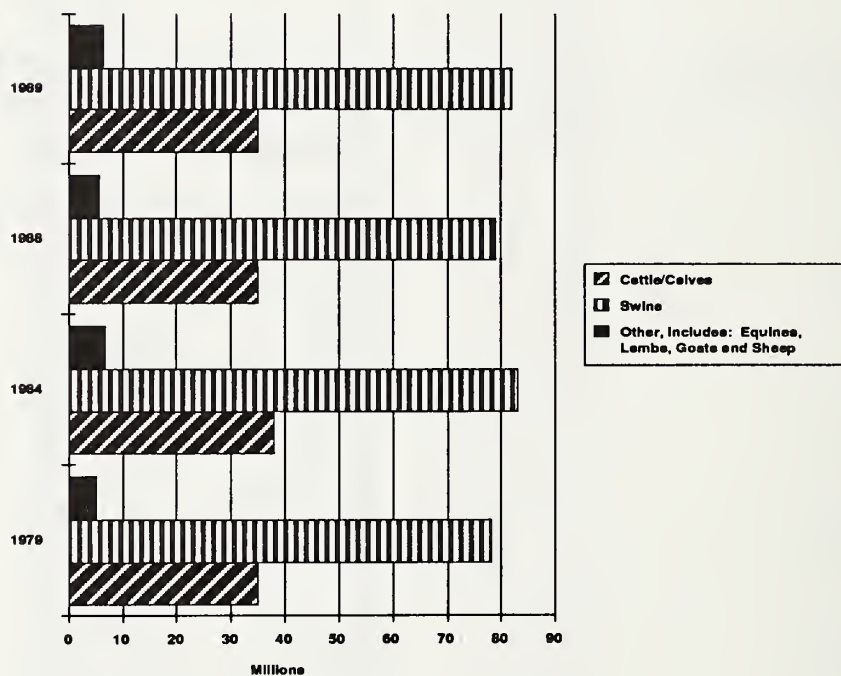


Table 3-6

Table 3-6 and Figure 3-6 summarize the number of poultry inspected at slaughter in federally inspected plants in selected fiscal years from 1979 through 1989. The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

Poultry Federally Inspected

<i>Class</i>	1979	1984	1988	1989
Young chickens	3,808,103,000	4,203,134,000	5,149,031,000	5,422,206,000
Mature chickens	200,995,000	173,120,000	197,246,000	183,851,000
Fryer-roaster turkeys	8,090,000	3,320,000	3,655,000	2,228,000
Young turkeys	132,441,000	158,256,000	235,633,000	239,430,000
Mature turkeys	1,128,000	1,096,000	1,748,000	1,951,000
Ducks	17,363,000	19,944,000	24,074,000	22,240,000
Other	1,210,000	1,301,000	3,387,000	3,000,000
Total	4,169,330,000	4,560,171,000	5,614,774,000	5,874,905,000

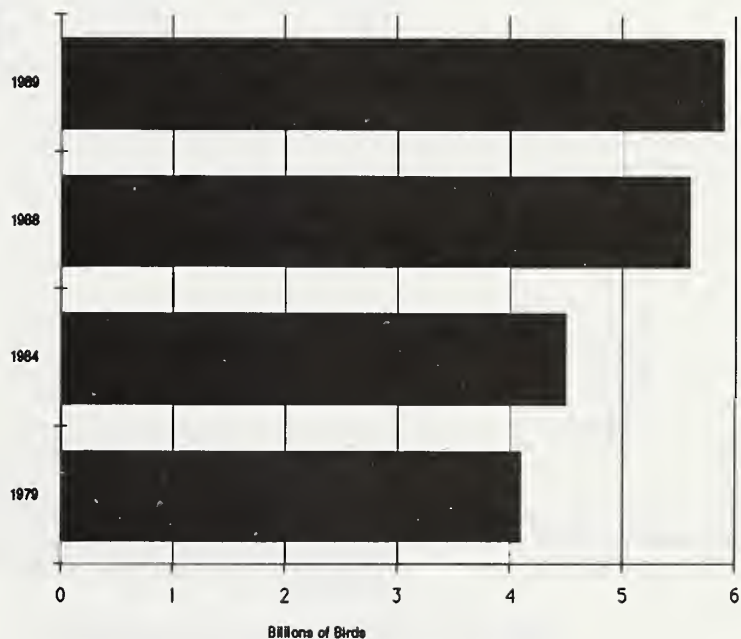
Figure 3-6**Table 3-7**

Table 3-7 summarizes the Federal inspection of processed meat and poultry products in selected fiscal years from 1979 through 1989. The weight figures represent the total weight of finished products, including ingredients other than meat or poultry. The figures reflect some multiple counting of complex processed products, which may require inspection at several points during processing.

Processed Meat and Poultry Products Federally Inspected

<i>Product</i>	1979	1984	1988	1989
Meat products	67.5	70.3	71.9	77.3
Poultry Products	30.7	49.5	78.5	84.2
Total	98.2	119.8	150.4	*161.5

Billions of Pounds

*Estimate, based on previous production figures

Table 3-8

Table 3-8 summarizes the number of animal and poultry carcasses condemned during fiscal year 1989. Animals are condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

Animal and Poultry Carcasses Condemned

<i>Species or Class</i>	<i>Inspected Carcasses</i>	<i>Condemned Carcasses</i>	<i>Condemned as a percentage of those inspected</i>
Cattle	31,340,406	139,846	0.45
Calves	2,177,157	38,178	1.75
Swine	82,110,688	181,265	0.22
Goats	230,297	1,464	0.64
Sheep	5,058,622	25,150	0.50
Equine	342,877	1,285	0.37
Total Meat	121,260,047	387,188	0.32
Young chickens	5,422,206,000	59,332,052	1.09
Mature chickens	183,851,000	7,377,183	4.01
Fryer-roaster turkeys	2,228,000	58,643	2.63
Young turkeys	239,430,000	2,879,439	1.20
Mature turkeys	1,951,000	64,959	3.33
Ducks	22,240,000	282,096	1.27
Other	3,000,000	30,043	1.00
Total Poultry	5,874,906,000	70,024,415	1.19

Table 3-9

Table 3-9 summarizes enforcement actions taken in fiscal year 1989. Some of these actions were based on compliance reviews of meat and poultry handlers. Approximately 60,000 reviews were made in fiscal year 1989. Approximately 11,000 handlers are periodically reviewed; risk categories determine the frequency of scheduled reviews. Random reviews are also conducted.

Enforcement Actions

<i>Action</i>	<i>Number</i>	<i>Pounds</i>
Detention of suspect products	1,126	8,231,589
Monitoring of product recalls	17	5,899,956
Court seizures initiated by Compliance	4	103,020
Evaluation Incident Reports filed [Irregularities reported to inspection supervisors]	2,287	
Cases received by Compliance	1,180	
Cases referred to Inspector General	5	
Cases requiring consultation with General Counsel	42	
Letters of warning issued	1,704	
Convictions	29	
Administrative actions to withdraw inspection filed	10	

Table 3-10

Table 3-10 summarizes the number of samples analyzed by Science and Technology during fiscal year 1989. Over 2,490,000 analyses were performed on these samples. Approximately 99,000 samples were taken from processed products such as hams, sausages, cured meats, and similar items.

Laboratory Samples Analyzed

<i>Category of Samples</i>	<i>Total</i>
Food chemistry	62,435
Food microbiology and species	36,908
Chemical residues	*185,163
Antibiotic residues	**255,851
Pathology (residue)	1,056
Pathology (nonresidue)	9,961
Serology	1,630
Food additives and nonfoods	10,907
Radiation	139
Total	564,050

*Includes 125,059 SOS (Sulfa-On-Site) tests

**Includes 69,387 STOP (Swab Test on Premises)
and 164,026 CAST (Calf Antibiotic Sulfa Test) analyses.

Table 3-11

Table 3-11 summarizes the number of meat and poultry product labels reviewed and either approved or not approved by the Standards and Labeling Division (SLD) of Regulatory Programs and Inspectors-in-Charge (IIC) during fiscal year 1989.

Labels Reviewed

<i>Activity</i>	<i>Number</i>
Labels approved by SLD	61,142
Labels approved by IIC's	50,940
Labels not approved	25,605
Total labels reviewed	137,687

Table 3-12

Table 3-12 summarizes the number of blueprints and equipment drawings reviewed by the Facilities, Equipment and Sanitation Division of Science and Technology during fiscal year 1989.

Facilities and Equipment Reviewed

<i>Activity</i>	<i>Number</i>
Blueprints of plants	3,851
Drawings of equipment	2,864

Table 3-13

Table 3-13 shows the number of persons trained by the Training Division of Administrative Management during fiscal years 1988 and 1989 and the types of training received.

Inspection Training

	1988	1989
Total Persons Trained	1,632	1,537
Federal employees	1,377	1,415
State employees	33	25
Others	222	97
Number of Employees Reached with Each Type of Training		
Correspondence courses [total]	1,796	1,583
Basic educational skills	693	532
Technical subjects	1,103	1,051
Audiovisual programs	530	502

Table 3-14

Table 3-14 lists the dates the Department assumed inspection in designated States.

Dates USDA Assumed Intrastate Inspection

State	Meat	Poultry
Arkansas	06/01/81	01/02/71
California	04/01/76	04/01/76
Colorado	07/01/75	01/02/71
Connecticut	10/01/75	10/01/75
Georgia	---	01/02/71
Idaho	07/01/81	01/02/71
Kentucky	01/14/72	07/28/71
Maine	05/12/80	01/02/71
Massachusetts	01/12/76	01/12/76
Michigan	10/03/81	01/02/71
Minnesota	05/16/71	01/02/71
Missouri	08/18/72	08/18/72
Montana	---	---
Nebraska	10/01/71	07/28/71
Nevada	07/01/73	07/01/73
New Hampshire	08/07/78	08/07/78
New Jersey	07/01/75	07/01/75
New York	07/16/75	04/11/77
North Dakota	06/22/70	01/02/71
Oregon	07/01/72	01/02/71
Pennsylvania	07/17/72	10/31/71
Rhode Island	10/01/81	10/01/81
South Dakota	---	01/02/71
Tennessee	10/01/75	10/01/75
Utah	---	01/02/71
Washington	06/01/73	06/01/73
West Virginia	---	01/02/71

* The Department assumed inspection in Montana on 04/27/71 for meat and on 01/02/71 for poultry. Montana resumed inspection for both meat and poultry effective 06/06/88.

Table 3-15

Table 3-15 summarizes the number of States at the end of fiscal year 1989 with intrastate inspection programs for meat (28) and poultry (24); the number of State full-time equivalent staff years during fiscal year 1989; and Federal funding assistance expended by States during fiscal year 1989. "M" after the name of the State indicates that the State conducted a meat inspection program; "M & P" indicates that the State conducted meat and poultry inspection programs. In order to continue operating intrastate inspection programs, and in order to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program.

State Inspection Program

State	Regular Plants				Custom Exempt Plants				Full Time Equivalent Staff Years	FY 1989 Federal Assistance
	Meat	Poultry	Meat & Poultry	Total	Meat	Poultry	Meat & Poultry	Total		
Alabama M&P	93	7	0	100	35	0	0	35	49	*1,105,207
Alaska M&P	9	0	5	14	1	0	0	1	11	*320,814
Arizona M&P	62	5	3	70	40	0	0	40	26	*448,464
Delaware M&P	1	0	4	5	3	1	1	5	15	313,000
Florida M&P	131	2	66	199	46	0	0	46	146	*1,985,401
Georgia M (1)	110	0	0	110	31	0	0	31	110	2,330,997
Hawaii M&P	48	2	19	69	0	0	0	0	53	*997,897
Illinois M&P	322	32	60	414	20	7	0	27	176	3,505,788
Indiana M&P	85	8	51	144	33	6	0	39	112	*1,903,562
Iowa M&P	158	7	0	165	135	17	8	160	43	877,591
Kansas M&P	163	8	8	179	22	0	1	23	69	*1,070,980
Louisiana M&P	115	5	1	121	60	0	0	60	83	*1,209,268
Maryland M&P	40	6	4	50	11	8	10	27	45	901,156
Mississippi M&P	33	3	33	69	21	3	0	24	65	*965,719
Montana M&P	12	0	7	19	130	27	0	157	13	166,176
New Mexico M&P	32	1	8	41	23	1	0	24	15	338,848
North Carolina M&P	194	13	0	207	2	45	11	58	136	*2,457,412
Ohio M&P	178	26	130	334	75	25	3	103	189	3,823,335
Oklahoma M&P	26	6	51	83	24	0	0	24	81	*1,571,875
South Carolina M&P	104	10	42	156	0	0	0	0	54	*931,403
South Dakota M (1)	61	0	0	61	60	0	0	60	26	329,596
Texas M&P	398	13	33	444	3	0	138	141	252	*3,875,046
Utah M (1)	39	0	0	39	68	0	0	68	32	*546,853
Vermont M&P	12	3	0	15	7	3	1	11	15	276,813
Virginia M&P	11	2	5	18	94	2	39	135	53	*1,171,087
West Virginia M (1)	39	0	0	39	53	0	0	53	27	*562,169
Wisconsin M&P	217	12	65	294	120	4	15	139	96	1,959,709
Wyoming M&P	26	0	0	26	40	0	0	40	12	*186,205
Total	2,719	171	595	3,485	1,157	147	227	1,531	2,004	36,132,351
California (2)	0	0	0	0	329	14	0	343	2	101,749
Minnesota (2)	0	0	0	0	338	12	0	350	2	140,760

(1) Poultry Program under Federal jurisdiction. (2) Regular plants are under Federal jurisdiction. Custom Exempt facilities are reviewed under State jurisdiction.
* Estimate

Figure 3-16

Figure 3-16 shows, for fiscal year 1989, the major countries receiving U.S. meat exports, the volume by percentage, and the dollar value of the products.

Major Receivers of U.S. Meat Exports

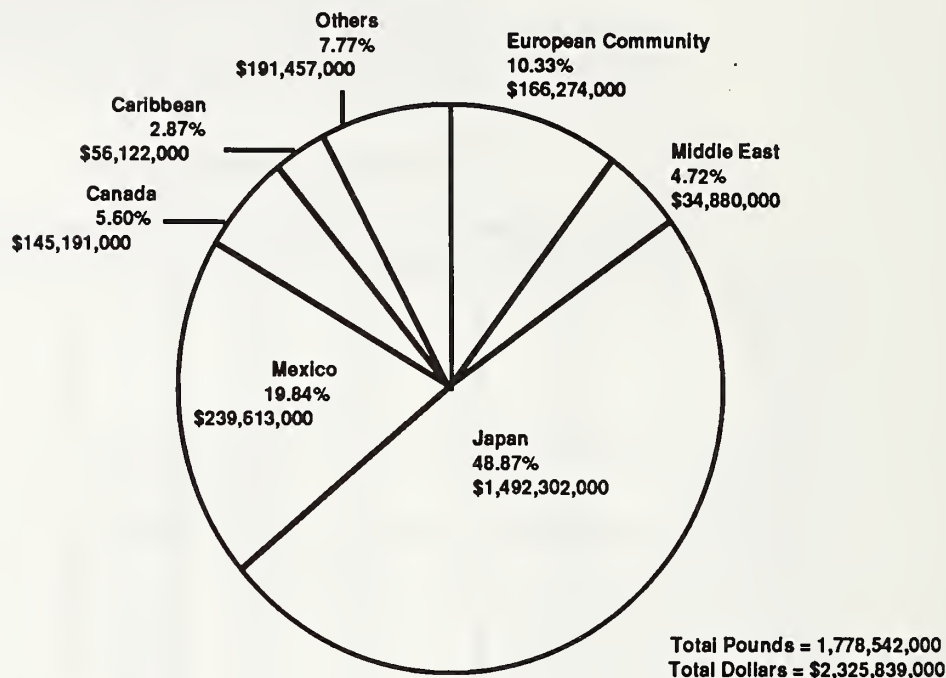


Figure 3-17

Figure 3-17 shows, for fiscal year 1989, the major countries receiving U.S. poultry exports, the volume by percentage, and the dollar value of the products.

Major Receivers of U.S. Poultry Exports

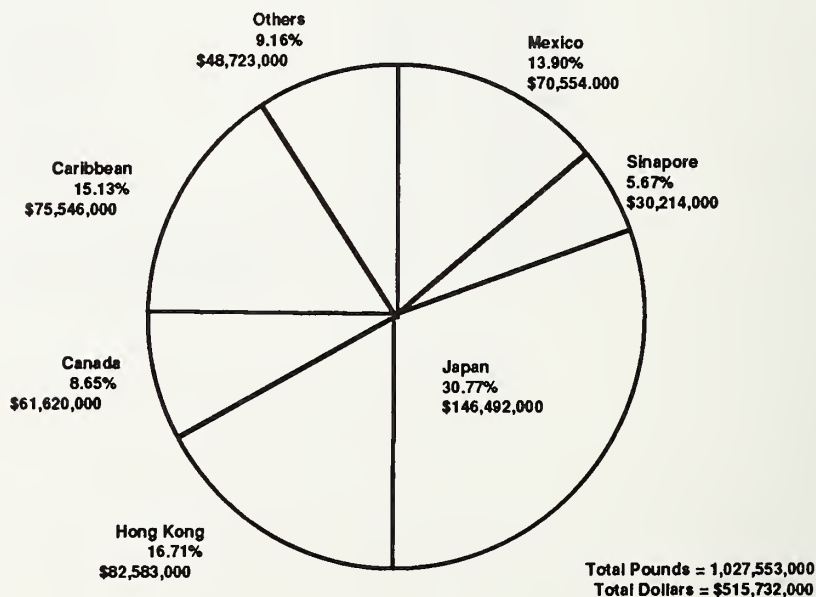


Table 3-18

Table 3-18 shows the volume of U. S. meat exports for fiscal years 1988 and 1989, the percentage change, and the dollar value for fiscal year 1989.

Change in Meat Exports

Area or Country	Fiscal Year 1988 Thousands of Pounds	Fiscal Year 1989 Thousands of Pounds	Percentage Change from FY 1988	Fiscal Year 1989 \$ Value (Thousands)
North America				
Canada	82,112	99,573	21	145,191
Mexico	249,333	352,867	42	239,613
Subtotal	331,445	452,440		384,804
Caribbean				
Bahamas	13,497	13,318	-1	19,192
Bermuda	4,143	5,829	41	9,759
Netherlands Antilles	5,862	7,000	19	9,126
Others	21,237	24,838	17	18,045
Subtotal	44,739	50,985		56,122
Central America				
Belize	1,226	1,173	-4	1,057
Costa Rica	584	1,210	107	550
Honduras	225	306	36	310
Panama	3,640	3,497	-4	3,363
Others	600	730	22	488
Subtotal	6,275	6,916		5,768
South America				
Argentina	150	141	-6	180
Brazil	2	6,786	--	2,025
Chile	615	1,596	160	315
Colombia	739	1,025	39	925
Venezuela	17,132	1,978	-88	679
Others	1,532	265	-83	316
Subtotal	20,170	11,791		4,440
European Community				
Belgium-Luxembourg	49,688	44,417	-11	43,588
Denmark	3,576	1,781	-50	2,827
France	97,459	56,161	42	57,646
Germany, Federal Rep.	4,312	4,857	13	4,021
Greece	159	18	-89	98
Ireland	262	101	-61	56
Italy	7,390	13,704	85	15,224
Netherlands	36,639	27,794	-24	24,246
Portugal	1,649	811	-51	456
Spain	5,531	1,656	-70	800
United Kingdom	67,932	32,470	-52	17,312
Subtotal	274,597	183,770		166,274
Other Western Europe				
Austria	1,892	1,649	-13	6,680
Sweden	3,858	5,457	41	13,487
Switzerland	4,279	5,172	21	7,024
Others	451	154	-66	203
Subtotal	10,480	12,432		27,394
USSR and Eastern Europe				
Germany, Democratic Rep	16,473	4,266	-74	785
Others	630	2,778	341	1,454
Subtotal	17,103	7,044		2,239
Middle East				
Egypt	45,090	66,314	47	17,139
Iraq	0	3,252	--	1,520
Israel	5,981	5,606	-6	3,177
Kuwait	1,477	1,153	-22	2,982
Saudi Arabia	4,502	5,481	22	7,043
Others	838	2,216	164	3,019
Subtotal	57,888	84,022		34,880
Africa	2,480	4,823	94	2,819
Asia				
Hong Kong	15,126	16,848	11	23,836
Japan	580,231	869,278	50	1,492,302
Korea, Republic of	5,917	47,076	696	77,731
Singapore	2,809	3,622	29	6,072
Taiwan	5,565	18,206	227	29,542
Others	3,818	5,221	37	6,307
Subtotal	613,466	960,251		1,635,790
Oceania	3,029	4,068	34	5,309
Total	1,381,672	1,778,542	29	2,325,839

Source: U.S. Department of Commerce, Bureau of Census. In recent years, all U.S. Agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments. Also, slight discrepancies in figures reported for FY 1988 last year and those reported in this table for FY 1988 resulted from a regrouping of commodity categories when the Bureau of Census converted all codes into Harmonized System codes in 1988.

Table 3-19

Table 3-19 shows the volume of U. S. poultry exports for fiscal years 1988 and 1989, the percentage change, and the dollar value for fiscal year 1989.

Change in Poultry Exports

Area or Country	Fiscal Year 1988 Thousands of Pounds	Fiscal Year 1989 Thousands of Pounds	Percentage Change from FY 1988	Fiscal Year 1989 \$ Value (Thousands)
North America				
Canada	57,848	88,911	54	61,620
Mexico	73,984	142,835	93	70,554
Subtotal	131,832	231,746		132,174
Caribbean				
Bahamas	4,467	4,938	11	3,195
Bermuda	4,636	4,782	3	4,484
Netherlands Antilles	21,548	21,003	-3	13,591
Others	90,307	124,788	38	54,276
Subtotal	120,958	155,511		75,546
Central America				
Belize	79	99	25	77
Costa Rica	2	9	350	8
Honduras	77	37	-52	29
Panama	611	1,759	188	1,263
Others	51	10	-80	10
Subtotal	820	1,914		1,387
South America				
Chile	4	82	1,950	21
Colombia	2,262	2,090	-8	1,011
Venezuela	2	4	100	8
Others	4	758	--	415
Subtotal	2,272	2,934		1,455
Europe Community				
Belgium-Luxembourg	421	1,191	183	351
Denmark	51	20	-61	27
France	4,363	5,024	15	1,879
Germany, Federal Rep.	9,667	6,618	-32	1,885
Greece	866	866	0	763
Ireland	46	7	-85	5
Italy	40	201	403	190
Netherlands	5,082	5,679	12	2,621
Portugal	968	1,503	55	595
Spain	16,405	10,241	-38	4,849
United Kingdom	5,210	3,561	-32	1,511
Subtotal	43,119	34,911		14,676
Other Western Europe				
Austria	0	2	--	2
Sweden	44	64	45	60
Switzerland	1,153	963	-16	953
Others	71	97	37	109
Subtotal	1,268	1,126		1,124
USSR and Eastern Europe	0	2	--	1,514
Middle East				
Egypt	35,945	1,063	-97	348
Iraq	35,751	0	-100	0
Israel	0	79	--	115
Kuwait	3,536	4,698	33	2,467
Saudi Arabia	4,628	4,414	-5	2,831
Others	4,376	3,759	-14	2,523
Subtotal	84,236	14,013		8,284
Africa	10,604	7,165	-32	2,767
Asia				
Hong Kong	118,079	171,687	45	82,583
Japan	250,603	316,193	26	146,492
Korea, Republic of	432	869	101	545
Singapore	58,902	58,295	-1	30,214
Taiwan	9,780	915	-91	786
Others	2,213	1,340	-39	901
Subtotal	440,009	549,299		261,521
Oceania	24,044	28,932	20	15,284
Total	859,162	1,027,553	20	515,732

Source: U.S. Department of Commerce, Bureau of Census. In recent years all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments. Also, slight discrepancies in figures reported for FY 1988 last year and those reported in this table for FY 1988 resulted from a regrouping of commodity categories when the Bureau of Census converted all codes into Harmonized System codes in 1988.

Foreign Program Review and Port-of-Entry Reinspection

Information on foreign program review and import inspection is presented on a calendar year basis, as required by the Federal Meat Inspection Act. Information on both meat and poultry imports is included.

Although no formal report is required by the Poultry Products Inspection Act, it should be noted that poultry imports are controlled under regulations comparable to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States.

Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements at least equal to U.S. requirements. The Foreign Programs Division evaluates foreign meat and poultry inspection programs through system reviews, including onsite reviews of plants in the eligible country.

System Review

System review includes an evaluation of the laws, policies, and operation of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in the following risk areas: disease, residues, contamination, processing, and economic fraud.

Onsite Reviews

Onsite reviews of exporting plants and system operations--including facilities and equipment, laboratories, and training--are ways FSIS evaluates the effectiveness of foreign inspection systems. Twenty FSIS foreign program officers conduct onsite reviews in eligible exporting countries. An addendum to this report, Foreign Countries and Plants Certified to Export Meat and Poultry to the United States, summarizes data from 1989 reviews.

Port-of-Entry Reinspection

Import inspection is a check on the effectiveness of foreign inspection systems in ensuring wholesome, accurately labeled products that meet U.S. standards. FSIS uses data from import reinspection, including randomly selected monitoring samples, to evaluate foreign inspection systems.

About 70 import inspection personnel carried out import inspection during 1989 at 220 official import establishments. Imported meat and poultry that undergo further processing in the United States are subject to further scrutiny in federally inspected plants.

Inspection Certificates

An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat or poultry products offered for entry into the United States.

Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated or misbranded; and that they otherwise comply with U.S. requirements.

Automated Import Information System

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS). This computerized system centralizes inspection and shipping information from all ports, allowing FSIS to determine reinspection requirements based on the compliance history of each country and establishment. Information stored in the system includes:

--Amount and kind of products offered from each country and establishment and the amount refused entry;

--Results of certification and labeling inspections;

--Results of organoleptic inspection for defects such as bone, hair, and cartilage;

--Results of laboratory samples tested for residues, proper cooking temperatures, and economic and other adulterants.

To ensure that representative samples are selected, statistical sampling plans are applied to each lot of product to be inspected. The sampling plans and criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

In order to export to the United States, a foreign country must have a residue control program with standards at least equal to U. S. standards. Recent statutory amendments require that foreign residue control programs include random sampling of animals at slaughter, the use of approved sampling and analytical methods, testing tissues for specific compounds, and testing for compounds identified as potential contaminants of meat exported to the United States.

Residues in Imported Products

Imported meat and poultry products are sampled for the presence of chemical and drug residues. As for domestic inspection, shipments are not held pending laboratory test results unless there is some reason to suspect contamination.

If a laboratory reports a residue violation on a sample which has otherwise passed reinspection, efforts are made to locate any part of the shipment that is still available. Products recovered are not allowed to be used for human food.

During 1989, 13,517 residue samples of imported product were analyzed for drug or chemical residues. In only 16 instances were samples of product found to contain drug or chemical residues exceeding tolerances.

Table 4-1

Table 4-1 lists the number of plants in each foreign country certified to export meat or poultry products to the U.S. during 1989. It also shows the number of inspectors licensed by each country to inspect those products. Eligible foreign inspection systems are responsible for the continuous inspection of products destined for export to the U.S. The number of inspectors in each country depends on the number of certified plants and the volume of products shipped to the U.S.

Foreign Plants Authorized to Export Products to the U. S. and Number of Inspectors

Country	Authorized 1/1/89	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/89	Licensed Foreign Inspectors
Argentina	18	0	2	0	20	249
Australia	135	17	13	6	137	1,589
Belgium	0	3	7	0	4	NA
Belize	1	0	0	0	1	5
Brazil	26	1	2	0	27	362
Canada	597	1	41	0	637	1,519
Costa Rica	4	0	0	0	4	35
Czechoslovakia	2	0	0	0	2	39
Denmark	128	1	0	1	128	759
Dominican Republic	5	0	0	0	5	NA
El Salvador	1	0	0	0	1	8
Finland	6	0	0	0	6	40
France	112	4	2	1	111	24
Federal Republic of Germany	17	1	2	0	18	NA
Guatemala	4	2	0	2	4	17
Honduras	4	0	0	0	4	67
Hong Kong	0	0	1	0	1	5
Hungary	8	0	0	0	8	134
Iceland	3	0	0	0	3	NA
Ireland	4	0	1	0	5	70
Israel	27	0	0	0	27	26
Italy	38	2	9	0	45	NA
Mexico	0	3	6	0	3	6
Netherlands	30	3	0	0	27	247
New Zealand	78	2	7	0	83	1,099
Norway	0	1	3	0	2	11
Poland	31	1	0	0	30	758
Romania	15	1	0	0	14	247
Sweden	20	1	4	0	23	80
Switzerland	9	0	1	0	10	21
Taiwan	0	1	0	0	0	25
United Kingdom	2	0	1	0	3	14
Uruguay	22	0	0	0	22	230
Yugoslavia	16	0	0	0	16	130
Total	1,363	45	102	10	1,431	7,816

NA=Data Not Available as of 1/15/90

Table 4-2

Table 4-2 summarizes residue testing capability of the leading countries exporting to the U.S. during 1989.

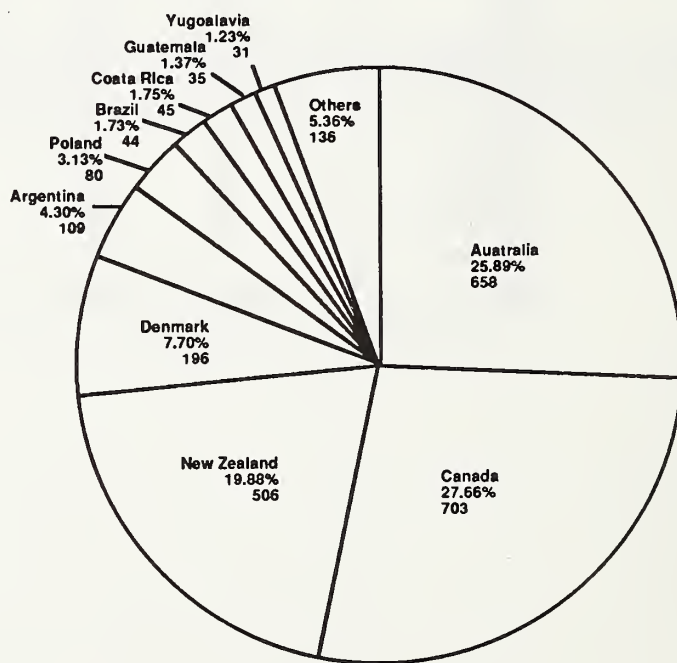
Residue Testing Capability of Top Ten Exporting Countries

Country	Chlorinated Hydrocarbons	PCB's	Organo-phosphates	Antibiotics	Chloramphenicol	Hormones	Trace Elements	Sulfonamides
Canada	YES	YES	YES	YES	YES	YES	YES	YES
Australia	YES	YES	YES	YES	YES	YES	YES	YES
New Zealand	YES	YES	YES	YES	YES	YES	YES	YES
Denmark	YES	YES	YES	YES	YES	YES	YES	YES
Argentina	YES	YES	YES	YES	YES	YES	YES	YES
Poland	YES	YES	YES	YES	YES	YES	YES	YES
Costa Rica	YES	YES	YES	YES	YES	YES	YES	YES
Brazil	YES	YES	YES	YES	YES	YES	YES	YES
Guatemala	YES	YES	YES	YES	YES	YES	YES	YES
Yugoslavia	YES	YES	YES	YES	YES	YES	YES	YES

Figure 4-3

Figure 4-3 summarizes the volume and source of products exported to the U. S. by leading countries during 1989. Ten countries were responsible for 95 percent of the products.

Source of Products Imported into the U.S. by Volume and Percentage



Shown in Millions of Pounds
Total Pounds imported = 2,542,636,781

Figure 4-4

Figure 4-4 shows the major types of products imported into the U.S. during 1989.

Types of Products Imported into the U.S. by Percentage

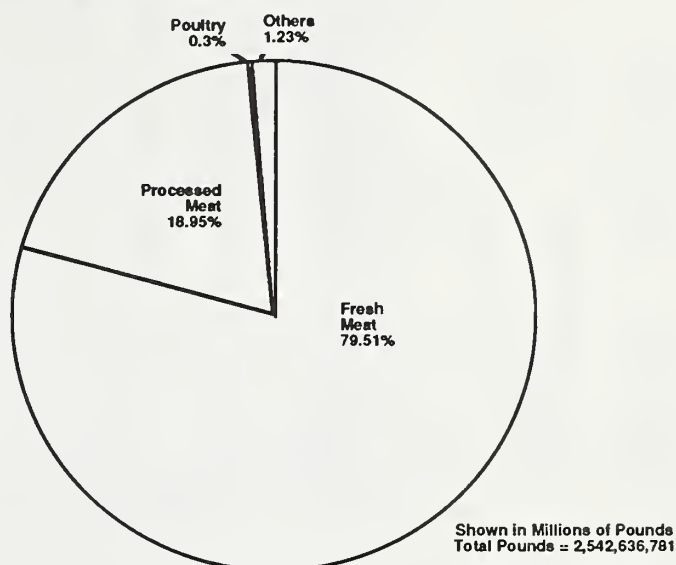


Table 4-5
Fresh Beef

Table 4-5 shows the volume of products, by major product category, imported into the U.S. from each eligible country in 1989.

Imported Meat and Poultry Passed for Entry into the U. S. by Country

Country of Origin	Total Pounds Passed for Entry for all Products	Fresh Beef					Subtotal
		Miscellaneous Fresh	Manufacturing	Carcasses and Cuts	Head Meat and Tongue	Edible Organs	
Argentina	109,420,455	0	0	0	0	44	44
Australia	658,321,160	0	518,776,909	90,939,749	937,834	223,469	610,877,961
Belgium	7,896,816	0	0	0	0	0	0
Brazil	43,866,389	0	0	0	0	0	0
Canada	703,380,447	44,930,011	80,349,237	55,427,674	2,417,318	716,214	183,840,454
Costa Rica	44,567,007	0	28,482,554	16,003,907	0	1,630	44,488,091
Czechoslovakia	2,120,608	0	0	0	0	0	0
Denmark	195,527,398	0	2,512,380	14,040	0	0	2,526,420
Dominican Republic	25,730,389	0	16,948,731	8,781,658	0	0	25,730,389
El Salvador	2,675,356	0	1,737,428	937,928	0	0	2,675,356
Finland	5,152,734	0	0	0	0	0	0
France	442,727	0	0	0	0	0	0
Germany	337,892	0	0	0	0	0	0
Guatemala	34,908,121	0	21,655,452	13,252,669	0	0	34,908,121
Honduras	19,307,924	0	12,408,403	6,899,521	0	0	19,307,924
Hong Kong	865,502	0	0	0	0	0	0
Hungary	18,721,627	0	0	0	0	0	0
Iceland	72,760	0	0	0	0	0	0
Ireland	493,274	0	88,080	0	0	0	88,080
Israel	1,297,125	0	0	0	0	0	0
Italy	607,776	0	0	0	0	0	0
Mexico	115,140	0	115,140	0	0	0	115,140
Netherlands	16,179,856	0	0	0	0	0	0
New Zealand	505,590,550	0	431,110,556	40,970,794	594,995	51,992	472,728,337
Poland	79,702,830	0	0	0	0	0	0
Romania	5,714,467	0	0	0	0	0	0
Sweden	23,308,904	0	1,894,826	67,873	0	0	1,962,699
Switzerland	182,623	0	0	0	0	0	0
United Kingdom	88,924	0	0	0	0	0	0
Uruguay	4,734,899	0	0	0	0	0	0
Yugoslavia	31,305,101	0	0	0	0	0	0
Total	2,542,636,781	44,930,011	1,116,079,696	233,295,813	3,950,147	993,349	1,399,249,016

Table 4-5
Processed Beef

<i>Processed Beef</i>							
<i>Country of Origin</i>	<i>Cured Beef</i>	<i>Cooked Beef</i>	<i>Subtotal</i>	<i>Corned Beef</i>	<i>Other Canned</i>	<i>Miscellaneous Processed</i>	<i>Subtotal</i>
Argentina	0	40,614,865	40,614,865	37,590,626	25,016,047	0	62,606,673
Australia	0	39,630	39,630	102,769	2,811	0	105,580
Belgium	0	0	0	0	0	0	0
Brazil	31,500	9,564,857	9,596,357	26,304,818	6,821,608	0	33,126,426
Canada	241	93,694	93,935	0	181,152	2,751,455	2,932,607
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	238,489	0	238,489
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	0	0	0	1,247,201	0	0	1,247,201
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Sweden	0	917	917	0	0	0	0
Switzerland	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0
Uruguay	0	1,118,854	1,118,854	1,512,578	1,540,801	0	3,053,379
Yugoslavia	0	0	0	0	991,604	0	991,604
Total	31,741	51,432,817	51,464,558	66,757,992	34,792,512	2,751,455	104,301,959
<i>Grand Total for Beef</i>							1,555,015,533

Table 4-5
Fresh Pork

<i>Fresh Pork</i>					
<i>Country of Origin</i>	<i>Miscellaneous Fresh</i>	<i>Manufacturing</i>	<i>Carcaases and Cuts</i>	<i>Edible Organs</i>	<i>Subtotal</i>
Argentina	0	0	0	0	0
Australia	0	21,753	2,150,694	0	2,172,447
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	171,634,519	63,335,020	208,006,974	287,724	443,264,237
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	14,078,432	61,258,375	17,424	75,354,231
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	654,274	1,615,886	0	2,270,160
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	3,563,466	16,171,595	0	19,735,061
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total	171,634,519	81,652,945	289,203,524	305,148	542,796,136

Table 4-5
Processed Pork

Processed Pork									
Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Subtotal	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Subtotal
Argentina	0	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	5,757,435	5,757,435
Belgium	496,032	0	0	496,032	5,022,270	2,348,840	0	29,674	7,400,784
Brazil	0	0	0	0	0	0	0	0	0
Canada	12,912,501	525,001	28,905,883	42,343,385	414,252	0	0	1,637,020	2,051,272
Costa Rica	0	0	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	2,120,608	0	0	0	2,120,608
Denmark	5,466,904	0	0	5,466,904	75,002,356	15,142,408	15,122,280	0	105,267,044
Dominican Republic	0	0	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	2,882,574	0	2,882,574
France	700	0	0	700	9,248	0	0	420,839	430,087
Germany	87,323	0	0	87,323	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0
Hungary	1,685,714	0	0	1,685,714	8,728,735	4,574,981	1,375,572	1,151,424	15,830,712
Iceland	0	0	0	0	0	0	0	0	0
Ireland	136,385	0	0	136,385	0	0	0	82,475	82,475
Israel	0	0	0	0	0	0	0	3,943	3,943
Italy	520,316	0	0	520,316	10,602	0	0	76,858	87,460
Mexico	0	0	0	0	0	0	0	0	0
Netherlands	2,521,625	0	0	2,521,625	2,854,476	2,228,135	8,374,102	201,518	13,658,231
New Zealand	0	0	0	0	0	0	0	21,960	21,960
Poland	310,344	0	0	310,344	61,195,238	12,055,783	5,325,803	815,662	79,392,486
Romania	740,956	0	0	740,956	3,651,821	431,581	866,709	0	4,950,111
Sweden	1,334,302	0	0	1,334,302	0	0	0	0	0
Switzerland	155,451	0	0	155,451	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0
Yugoslavia	2,223,196	0	144,248	2,367,444	24,007,252	3,108,246	82,745	714,621	27,912,864
Total	28,591,749	525,001	29,050,131	58,166,881	183,016,858	39,889,974	34,029,785	10,913,429	267,850,046
Grand Total for Pork									868,813,063

Table 4-5
Veal

Veal						
Country of Origin	Manufacturing	Carcasses and Cuts	Edible Organs	Miscellaneous Fresh	Processed	Subtotal
Argentina	0	0	0	0	0	0
Australia	4,219,427	856,013	119,316	0	0	5,194,756
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	37,413	8,308,024	0	3,774,960	3,745	12,124,172
Costa Rica	33,918	44,998	0	0	0	78,916
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	9,266,432	7,794,843	0	0	0	17,061,275
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
Total	13,557,190	17,003,878	119,316	3,774,960	3,745	34,459,119
Grand Total for Veal						34,459,119

Table 4-5
Mutton and Lamb

<i>Mutton and Lamb</i>					
<i>Country of Origin</i>	<i>Manufacturing</i>	<i>Carcasses and Cuts</i>	<i>Edible Organs</i>	<i>Miscellaneous Fresh</i>	<i>Subtotal</i>
Argentina	0	0	0	0	0
Australia	685,534	29,888,695	19,932	0	30,594,161
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	0	40,838	102,500	72,256	215,594
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	0	0
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	72,760	0	72,760
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	1,674,084	12,524,784	162,788	0	14,361,656
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	0	0	0	0
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total	2,359,623	42,454,322	357,980	72,256	45,244,181
<i>Grand Total for Mutton and Lamb</i>					45,244,181

Table 4-5
Poultry and Miscellaneous Combinations

<i>Poultry and Miscellaneous Combinations</i>				
<i>Country of Origin</i>	<i>Fresh Poultry</i>	<i>Processed Poultry</i>	<i>Subtotal</i>	<i>Miscellaneous</i>
Argentina	0	0	0	6,198,873
Australia	0	0	0	3,579,190
Belgium	0	0	0	0
Brazil	0	0	0	1,143,606
Canada	1,386,707	4,105,599	5,492,306	11,022,485
Costa Rica	0	0	0	0
Czechoslovakia	0	0	0	0
Denmark	0	0	0	6,912,799
Dominican Republic	0	0	0	0
El Salvador	0	0	0	0
Finland	0	0	0	0
France	0	9,201	9,201	2,739
Germany	0	0	0	250,569
Guatemala	0	0	0	0
Honduras	0	0	0	0
Hong Kong	0	865,502	865,502	0
Hungary	0	0	0	968,712
Iceland	0	0	0	0
Ireland	0	0	0	186,334
Israel	0	1,279,729	1,279,729	13,453
Italy	0	0	0	0
Mexico	0	0	0	0
Netherlands	0	0	0	0
New Zealand	0	0	0	170,111
Poland	0	0	0	0
Romania	0	0	0	23,400
Sweden	0	0	0	275,925
Switzerland	0	0	0	27,172
United Kingdom	0	88,924	88,924	0
Uruguay	0	0	0	562,666
Yugoslavia	0	0	0	33,189
Total	1,386,707	6,348,955	7,735,662	31,369,223
<i>Grand Total for Poultry</i>				7,735,662
<i>Grand Total for Miscellaneous</i>				31,369,223

Table 4-6
Fresh Beef

Table 4-6 shows the volume of products, by major product category, refused entry into the U.S. or condemned from each eligible country in 1989.

**Imported Meat and Poultry Condemned and/or
Refused Entry into the U. S.**

Country of Origin	Total Pounds Refused Entry for all Products	Fresh Beef					Subtotal
		Miscellaneous Fresh	Manufacturing	Carcasses and Cuts	Head Meat and Tongue	Edible Organs	
Argentina	547,788	0	0	0	0	0	0
Australia	2,278,902	0	1,266,110	128,877	7,261	38,975	1,441,223
Belgium	55,576	0	0	0	0	0	0
Brazil	221,542	0	0	0	0	0	0
Canada	7,210,379	50,211	2,422,617	366,354	114,898	961	2,955,041
Costa Rica	103,806	0	103,806	0	0	0	103,806
Czechoslovakia	0	0	0	0	0	0	0
Denmark	827,975	0	45,540	0	0	0	45,540
Dominican Republic	836,623	0	672,799	163,824	0	0	836,623
El Salvador	780	0	780	0	0	0	780
Finland	28,945	0	0	0	0	0	0
France	2,527	0	0	0	0	0	0
Germany	18,723	0	0	0	0	0	0
Guatemala	195,190	0	118,320	76,870	0	0	195,190
Honduras	94,500	0	94,500	0	0	0	94,500
Hong Kong	0	0	0	0	0	0	0
Hungary	71,352	0	0	0	0	0	0
Iceland	2,660	0	0	0	0	0	0
Ireland	91,440	0	88,320	0	0	0	88,320
Israel	41,206	0	0	0	0	0	0
Italy	1,641	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	196,505	0	0	0	0	0	0
New Zealand	916,365	0	686,790	103,315	240	0	790,345
Poland	335,082	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Sweden	25,293	0	2,040	1,118	0	0	3,158
Switzerland	1,091	0	0	0	0	0	0
United Kingdom	22	0	0	0	0	0	0
Uruguay	157,592	0	0	0	0	0	0
Yugoslavia	151,527	0	0	0	0	0	0
Total	14,415,032	50,211	5,501,622	840,358	122,399	39,936	6,554,526

Table 4-6
Processed Beef

Country of Origin	Processed Beef						
	Cured Beef	Cooked Beef	Subtotal	Corned Beef	Other Canned	Miscellaneous Processed	Subtotal
Argentina	0	24,484	24,484	116,300	395,875	0	512,175
Australia	0	0	0	50	0	0	50
Belgium	0	0	0	0	0	0	0
Brazil	0	6,568	6,568	177,023	37,167	0	214,190
Canada	0	0	0	0	0	24,630	24,630
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	36,623	0	36,623
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	0	0	0	1,692	0	0	1,692
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0
Uruguay	0	0	0	72,203	85,050	0	157,253
Yugoslavia	0	0	0	0	1,122	0	1,122
Total	0	31,052	31,052	367,268	555,837	24,630	947,735
Grand Total for Beef							7,533,313

Table 4-6
Fresh Pork

Fresh Pork					
Country of Origin	Miscellaneous Fresh	Manufacturing	Carcasses and Cuts	Edible Organs	Subtotal
Argentina	0	0	0	0	0
Australia	0	0	2,323	0	2,323
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	43,605	1,148,238	2,601,980	300	3,794,123
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	191,012	384,592	176	575,780
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	66	26,053	0	26,119
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	2,739	19,396	0	22,135
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total	43,605	1,342,055	3,034,344	476	4,420,480

Table 4-6
Processed Pork

Processed Pork									
Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Subtotal	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Subtotal
Argentina	0	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	1,179	1,179
Belgium	0	0	0	0	53,902	1,674	0	0	55,576
Brazil	0	0	0	0	0	0	0	0	0
Canada	114,236	0	10,325	124,561	0	0	0	314	314
Costa Rica	0	0	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0	0	0
Denmark	161	0	0	161	56,754	43,136	102,092	0	201,982
Dominican Republic	0	0	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	2,826	0	2,826
France	0	0	0	0	0	0	0	2,135	2,135
Germany	4,283	0	0	4,283	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0
Hungary	20,069	0	0	20,069	1,964	12,120	0	576	14,660
Iceland	0	0	0	0	0	0	0	0	0
Ireland	3,120	0	0	3,120	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0
Italy	1,641	0	0	1,641	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0
Netherlands	436	0	0	436	0	2,178	148,783	45,108	196,069
New Zealand	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	325,500	4,182	0	5,400	335,082
Romania	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0
Switzerland	74	0	0	74	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0
Yugoslavia	75,905	0	0	75,905	74,500	0	0	0	74,500
Total	219,925	0	10,325	230,250	512,620	63,290	253,701	54,712	884,323
Grand Total for Pork									5,535,053

Table 4-6
Veal

Veal						
Country of Origin	Manufacturing	Carcasses and Cuts	Edible Organs	Miscellaneous Fresh	Processed	Subtotal
Argentina	0	0	0	0	0	0
Australia	228,933	13,105	102	0	0	242,140
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	50,022	993	0	0	0	51,015
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
Total	278,955	14,098	102	0	0	293,155
Grand Total for Veal						293,155

Table 4-6
Mutton and Lamb

Mutton and Lamb					
Country of Origin	Manufacturing	Carcasses and Cuts	Edible Organs	Miscellaneous Fresh	Subtotal
Argentina	0	0	0	0	0
Australia	480	586,933	600	0	588,013
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	0	0	0	0	0
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	0	0
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	2,660	0	2,660
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	48,670	0	0	48,670
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	0	0	0	0
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total	480	635,603	3,260	0	639,343
Grand Total for Mutton and Lamb					639,343

Table 4-6
Poultry and Miscellaneous
Combinations

<i>Poultry and Miscellaneous Combinations</i>				
<i>Country of Origin</i>	<i>Fresh Poultry</i>	<i>Processed Poultry</i>	<i>Subtotal</i>	<i>Miscellaneous</i>
Argentina	0	0	0	11,129
Australia	0	0	0	3,974
Belgium	0	0	0	0
Brazil	0	0	0	784
Canada	11,823	44,007	55,830	255,880
Costa Rica	0	0	0	0
Czechoslovakia	0	0	0	0
Denmark	0	0	0	4,512
Dominican Republic	0	0	0	0
El Salvador	0	0	0	0
Finland	0	0	0	0
France	0	266	266	129
Germany	0	0	0	14,440
Guatemala	0	0	0	0
Honduras	0	0	0	0
Hong Kong	0	0	0	0
Hungary	0	0	0	0
Iceland	0	0	0	0
Ireland	0	0	0	0
Israel	0	41,206	41,206	0
Italy	0	0	0	0
Mexico	0	0	0	0
Netherlands	0	0	0	0
New Zealand	0	0	0	24,543
Poland	0	0	0	0
Romania	0	0	0	0
Sweden	0	0	0	0
Switzerland	0	0	0	1,017
United Kingdom	0	22	22	0
Uruguay	0	0	0	339
Yugoslavia	0	0	0	0
Total	11,823	85,501	97,324	316,844
<i>Grand Total for Poultry</i>				97,324
<i>Grand Total for Miscellaneous</i>				316,844

Table 4-7

Table 4-7 shows the reasons for rejecting meat and poultry imports during reinspection and the number of pounds rejected for each reason during 1989.

Reasons for Product Rejection

<i>Total Product Refused Entry</i>	<i>Pounds</i>	<i>Lots</i>
Contamination	4,129,121	156
Processing Defects	4,107,446	152
Unsound Condition	1,734,183	86
Violative Net Weight	328,470	16
Pathological Defects	427,480	21
Transportation Damage	1,203,638	3,199
Labeling Defects	291,189	61
Missing Shipping Marks	541,994	718
Composition/Standard	891,945	32
APHIS Veterinary Service Requirements	0	0
Residues	2,460	1
Miscellaneous	212,186	25
Container Condition	544,920	51
Total Refused Entry	14,415,032	4,518

United States Department of Agriculture

Food Safety and Inspection Service

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